

2 courses 29.5

3 courses 35.5

Renaïs

Renaïs Gin is born from wine-making tradition and created with upcycled grapes, to distill into a crisp, smooth gin that's unmistakably French.

Hugo Spritz 13.5

FAIR elderflower, blanc de blancs sparkling wine & Renaïs gin. It's a Hugo, with a kick

Renaïs Gin

Served with your choice of Fever Tree mixer
25ml 9.5 // 50ml 13.5



TO START

French Onion Soup VO GFO

Our original recipe, topped with Comté rarebit, sourdough baguette

Twice-Baked Soufflé V GF

Topped with melted Camembert & creamy onion sauce

Potted Crab GFO

Lobster butter, avocado & seeded sourdough

Calamari

Crispy breadcrumb squid with Provençal mayonnaise

Garlic & Chilli Prawns GFO

King prawns in a cherry tomato & white wine butter sauce with sourdough baguette

Grilled Peach & Lentil Salad VG

Roasted walnuts, cucumber yoghurt & rocket

Roast Chicken Dijonnaise GFO

Shredded chicken in a mustard mayonnaise with celeriac remoulade, grapes, hazelnuts & seeded sourdough

CÔTE ICONS

Our most iconic dishes – from brasserie classics to modern twists

Steak Frites GF

5oz minute steak with garlic butter & free-flow frites

Upgrade to any sauce +1

Poulet Breton GF

A half corn-fed chicken from Northern France, roasted with garlic, rosemary and thyme. Served with your choice of our signature garlic butters and free-flow frites

Confit Pork Belly GF

Savoy cabbage, raisins, apples, Calvados jus & gratin dauphinois potatoes

Beef Bourguignon GF

Five-hour slow cooked braised beef cheek, mushrooms, bacon, carrots & creamed potatoes

Salmon Béarnaise GF

Housemade béarnaise, Tenderstem® broccoli & sautéed tarragon new potatoes

Crab & Prawn Linguine

White wine and lobster butter sauce, with cherry tomatoes, chilli & basil

Tuna Niçoise GF

Tuna steak, soft-boiled egg, anchovies, mustard dressing & confit potatoes!

Plaice Frites

Panko crusted fish, crushed petit pois & housemade tartare sauce with free-flow frites

Breton Fish Stew GFO

Mussels, prawns, sea bream & new potatoes in a tomato, white wine & chilli sauce with sourdough baguette

Provençal Tarte Tatin V

Puff pastry tarte with grilled aubergine, courgette & peppers topped with Boursin & rocket

Risotto Vert V VG GF

Peas, cheese, grilled courgettes & French beans with sauce vierge, topped with toasted pine nuts

Steak Haché Burger

Beef burger, peppercorn sauce, Dijonnaise & pickles, in a seeded brioche bun with baby gem wedge & free-flow frites!

Vegan Fable Burger VG

Mushroom burger, Dijonnaise & pickles, in a seeded brioche bun with baby gem wedge & free-flow frites

Upgrade your burger

Add streaky bacon +2

Add Comté cheese +1

Add fried egg +1!

Free-Flow Frites

Order any dish with frites and we'll keep you topped up, just ask. Golden. Crispy. Moreish. Free-flow frites until defeat

CÔTE BUTCHERY

Every cut of our grass-fed beef is hand-selected & aged for 30 days in our in-house Côte Butchery.

Served with baby gem wedge & free-flow frites. All steaks and sauces are gluten-free GF

Fillet (7oz) +13.95 supplement // Rib-Eye (10oz) +11.95 supplement

Housemade Sauces

All our butters and sauces are made in-house. Order your favourite and we'll gladly keep the same sauce topped up

Garlic Butter V 1.5 // Black Garlic Butter V 1.5 // Wild Garlic & Sun-Dried Tomato Butter V 1.5

Peppercorn 2.5 // Wild Mushroom V 2.5 // Béarnaise V 2.5 // Côte Gravy VG 2.5



SIDES

5.95

Green Salad VG GF

Avocado, cucumber, mustard vinaigrette

Free-Flow Frites VG GF

Tenderstem® Broccoli

Amandine VG GF
Flaked almonds

Tomato & Basil Salad VG GF

Gratin Dauphinois V GF

Gratin Mushrooms V GF

Brioche crumb

French Beans V GF

In wild garlic butter with crispy shallots

Creamed Spinach V GF

Pine nuts & garlic

DESSERTS

Elderflower Crème Brûlée V GF

A burnt French custard with strawberry & basil salad

Crème Caramel V GF

Set vanilla custard with dark caramel

Chocolate Fondant V

With salted caramel sauce, vanilla ice cream & hazelnut tulle

Tarte au Citron V

With raspberries & crème Chantilly

Ice Cream Duo V VGO GFO

Two scoops of vanilla, chocolate or salted caramel ice cream, or lemon or raspberry sorbet

Chocolate Praline Tart VG

With cherry compote & vanilla ice cream

Grand Chocolate Mousse

Our original recipe with a devilishly decadent twist. Dig in. Serve yourself. Customise every bite. Made to share or savour solo

With salted butter biscuits, hazelnuts, dried berries, extra virgin olive oil and Maldon salt V GFO

CHEESE PLATE GFO +3 supplement

Our cheeses are the real deal – bold, creamy & unapologetically French. Three cheeses of your choice, quince jelly, charcoal crackers & seeded sourdough

CHOOSE FROM

Brie aux Truffes // Roquefort // Délice de Bourgogne
Chèvre Buchette V // Camembert V // Cantal

V Vegetarian VO Vegetarian Option VG Vegan VGO Vegan Option GF Gluten Free GFO Gluten Free Option A Alcohol

We are cashless, apologies for any inconvenience this may cause. There will be an optional service charge added to your bill. All gratuities go to the team in this restaurant. Adults need around 2000 kcal a day.

Allergens: While every care is taken to prepare your food, please note that natural products may still contain elements of their natural origin. For example, olives may contain stones, meat may contain bones, and fish may contain small bones or shell fragments. We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens.



accredited by
coeliacuk
live well gluten free

We use flour and other ingredients containing gluten in our kitchens, however processes and training are in place to prepare our gluten free options.

Allergen information is available upon request.