

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 breadcrumbed 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

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

Let's share?

CÔTE DE BOEUF GF

+15 supplement per person

A 22oz rib-eye made for sharing. Grass-fed British & Irish beef dry-aged for 30 days. Served with truffle hollandaise & free-flow frites

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

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

