



MATCHDAY MENU

CÔTE
BRASSERIE

Beer Bucket 55

Choose 10 bottles of beer (330ml)

Meteor Lager 4.5%

1664 Bière 4.6%

Sassy Cidre Medium-Sweet 4%

Lucky Saint Lager 0.5%

PRE-MATCH BITES

Olives   4.5 97 kcal

Fougasse 7.5

Provençal sharing sourdough garlic bread with your choice of:

Garlic Butter  605 kcal

Black Garlic Butter  615 kcal

Wild Garlic & Sun-Dried Tomato Butter  585 kcal

Comté & Caramelised Onion  618 kcal

Calamari 10.95

Crispy breadcrumb squid with Provençal mayonnaise 672 kcal

Charcuterie Board 11.95

Choose your three favourites from the below, served with pickled cucumber, celeriac remoulade, Provençal chilli compote & sourdough baguette 675 kcal

Truffle Saucisson // Savoie Ham // Pork Rillettes
Délice de Bourgogne // Truffle Brie // Cantal Cheese

MATCHDAY MENU Choose your main, frites & drink £29.95

1 Choose your main

Steak Haché Burger

Beef burger, peppercorn sauce, Dijonnaise & pickles, in a seeded brioche bun with baby gem wedge 828 kcal

Classique Fromage Burger

Beef burger, Comté cheese, Dijonnaise & pickles in a seeded brioche bun with baby gem wedge 851 kcal

Blue Cheese Burger

Beef burger, Roquefort cheese, Dijonnaise & pickles in a seeded brioche bun with baby gem wedge 859 kcal

Bacon Comté Burger

Beef burger, Comté cheese, crispy streaky bacon, Dijonnaise & pickles in a seeded brioche bun with baby gem wedge 963 kcal

Mushroom Comté Burger

Beef burger, creamed wild mushrooms, Comté cheese, Dijonnaise & pickles in a seeded brioche bun with baby gem wedge 928 kcal

Vegan Fable Burger

Mushroom burger, Dijonnaise & pickles in a seeded brioche bun with baby gem wedge 530 kcal

Panko Plaice Sandwich

Panko fried plaice, tartare sauce, baby gem lettuce in toasted brioche bread 944 kcal

Caesar Salad

Crisp baby gem lettuce, cheese, soft-boiled egg & brioche croutons 576 kcal

Add anchovies +1 35 kcal

Add crispy Savoie ham +1 44 kcal

Add shredded chicken +5 279 kcal

2 Choose your side

Dirty au Poivre Frites

Peppercorn sauce & Comté 730 kcal

Blue & Bacon Frites

Roquefort & bacon 766 kcal

Caesar Frites

Caesar dressing, cheese & crispy onions 1041 kcal

Free-Flow Frites

240 kcal

3 Choose your drink

Meteor Lager 4.5% 

1664 Bière 4.6%

Sassy Cidre 4%

Lucky Saint Lager 0.5% 

A Glass of House Wine

Any Soft Drink

Pepsi 59 kcal

Diet Pepsi // Pepsi Max 2 // 1 kcal

Cloudy Lemonade 42 kcal

A selection of our favourite drinks

SPRITZ & FIZZ

Hugo Blanc

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

12.5

Aperol

Aperol, blanc de blancs sparkling wine & sparkling water. An Italian icon, but with better wine

11.5

Botivo Elderflower Spritz Non-alcoholic

Bittersweet apéritif with bright citrus & herbal notes served with sparkling elderflower, lemon, cucumber ribbon 47 kcal

9.5

Crémant de Bourgogne

Delicate yet complex, with crisp notes of citrus fruit and white flowers

9

Kisumé Rosé 0% Non-alcoholic

Blushing, floral aromas of rosé & elderflower, hangover-free 25 kcal

8.2

CÔTE CUVÉE WINE

Côte Cuvée is blended exclusively for Côte in carefully considered batches designed to work with our food, our menus, and the way people drink wine in our brasseries

Côte Cuvée

White, Pink or Red

175ml 9
Bottle 32

BEER & CIDER

METEOR

Independent and family owned

330ml 660ml

Lager 4.5% 

5.7 -

Session IPA 4.8% 

6.2 -

1664

Bière 4.6%

5.7 8

LUCKY SAINT

Premium, de-alcoholised beers, unfiltered for full flavour

Lucky Saint Lager 0.5%  53 kcal

5.5 -

Lucky Saint Hazy IPA 0.5%  59 kcal

5.5 -

SASSY ORGANIC CIDRE

Medium-Sweet 4% 

6.2 -

 Vegetarian  Vegetarian Option  Vegan  Gluten Free  Gluten Free Option

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.



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.