

CÔTE

BRASSERIE

BRONZE PACKAGE

7.95 per person

A selection of pastries or toast
Your choice of coffee or tea

Croissant

Brittany salt butter with cherry compote
510 kcal

Pain aux Raisins

279 kcal

Pain au Chocolat

247 kcal

Sourdough Toast

Seeded sourdough, cherry compote, Brittany salt butter
382 kcal

 Vegetarian  Vegetarian Option  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.



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.

CÔTE BRASSERIE

SILVER PACKAGE

12.95 per person

Your choice of breakfast baguettes
A selection of pastries & toast
Your choice of coffee or tea

Croissant

Brittany salt butter with cherry compote
510 kcal

Pain au Chocolat

247 kcal

Pain aux Raisins

279 kcal

Sourdough Toast

Seeded sourdough, cherry compote, Brittany
salt butter 382 kcal

COOKED BREAKFAST

Baguette

Freshly baked warm baguettes, spread with Brittany salt butter & caramelised onion.

Choose from:

Bacon 708 kcal // Sausage 779 kcal // Veggie Sausage  782 kcal

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GOLD PACKAGE

17.95 per person

Your choice of croques
A selection of pastries & toast
Your choice of coffee or tea

Croissant

Brittany salt butter with cherry compote
510 kcal

Pain au Chocolat

247 kcal

Pain aux Raisins

279 kcal

Sourdough Toast

Seeded sourdough, cherry compote, Brittany
salt butter 382 kcal

THE CROQUES

The King of breakfast sandwiches – toasted brioche, Mornay cheese sauce
and whatever filling you fancy

The OG

Ham, Comté cheese 593 kcal

Mushroom

Shredded Fable mushrooms 547 kcal

Royale

Smoked salmon, Comté cheese, fried egg 643 kcal

 Vegetarian  Vegetarian Option  Gluten Free  Gluten Free Option

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