



CANAPÈS

Provençal VG GF
A shortcrust pastry tart with roasted red pepper, chickpea & caramelised onion filling 85 kcal

Drink Pairing

Côte Royale
The iconic French classic to kick off the celebrations, blanc de blancs sparkling wine and crème de cassis

STARTERS

Chicken Liver Parfait GFO
Red wine jelly, mustard-dressed pears & toasted brioche 416 kcal

Baked Goat's Cheese V GFO
Pickled beetroot, pomegranate, watercress & toasted seeded sourdough 533 kcal

Sautéed Scallops GF
Cauliflower purée, sauce vierge & pea shoots 267 kcal

Garlic & Chilli Prawns GFO
King prawns in a cherry tomato & white wine butter sauce with sourdough baguette 283 kcal

French Onion Soup VO GFO
Our original recipe, topped with Comté rarebit sourdough baguette 324 kcal

Baked Beetroot & Lentil Salad VG
Roasted walnuts, cucumber yoghurt & rocket 334 kcal

Roast Chicken Dijonnaise GFO
Shredded chicken in a mustard mayonnaise with celeriac remoulade, grapes, hazelnuts & toasted seeded sourdough 500 kcal

Drink Pairing

Côte Cuvée, White, 125ml VG
Bright acidity & generous body, perfect for complementing delicate flavours of our starters

MAINS

Squash, Sage & Onion Tourtière V
Roasted squash, sage, lentils & caramelised onions in puff pastry, served with Côte gravy 873 kcal

Golden Curried Hake GF
Creamy curry sauce with new potatoes, cherry tomatoes & samphire 563 kcal

Truffled Celeriac Gratin VG GF
Creamy baked celeriac with chestnuts & wild mushrooms, served with pomegranate & baby gem salad 573 kcal

Rib-Eye (10oz) GF
30-day aged grass-fed beef, gloriously rich in flavour, with truffle hollandaise & free-flow frites 1294 kcal

Confit Pork Belly GF
Savoy cabbage, raisins, apples, Calvados jus & gratin dauphinois potatoes 948 kcal

Salmon Béarnaise GF
Housemade béarnaise, Tenderstem® broccoli & sautéed tarragon new potatoes 933 kcal

Poulet Breton GF
A half corn-fed chicken from Northern France, roasted with garlic, rosemary and thyme. Served with our signature wild mushroom sauce & free-flow frites 1384 kcal

Drink Pairing

Pinot Noir, Aubert & Mathieu, 125ml VG
Fresh, earthy & fruit-driven, with enough weight to complement richer festive dishes

SIDES

Can't decide? Choose three sides for 15

Green Salad VG GF +5.95
Avocado, cucumber, mustard vinaigrette 124 kcal

Free-Flow Frites VG GF +5.95
240 kcal

Tomato & Basil Salad VG GF +5.95
74 kcal

Crispy Sprouts V GFO +5.95
With Mornay cheese sauce 366 kcal

Glazed Carrots VG GF +5.95
With an apricot & mustard glaze 126 kcal

Braised Red Cabbage VG GF +5.95
Apples, walnuts & raisins 454 kcal

Gratin Dauphinois V GF +5.95
253 kcal

French Beans V GF +5.95
In wild garlic butter with crispy shallots 185 kcal

DESSERTS

Elderflower Crème Brûlée V GF
A burnt French custard with strawberry & basil salad 539 kcal

Chocolate Fondant V
With salted caramel sauce, vanilla ice cream & hazelnut tuille 641 kcal

Salted Caramel Pain Perdu V
Sweet brioche bread pudding topped with salted caramel sauce & vanilla ice cream 654 kcal

Clementine & Pistachio Crêpe V
With raspberry sorbet 334 kcal

Cheese Plate GF
Brie aux Truffes, Roquefort, Chevre Buchette & Cantal served with quince jelly, charcoal crackers and sourdough baguette 628 kcal

Ice Cream Duo V VGO GFO
Two scoops of vanilla, chocolate or salted caramel ice cream, or lemon or raspberry sorbet 229 kcal

Chocolate Praline Tart VG
Cherry compote, vanilla ice cream 414 kcal

Drink Pairing

Domaine de Barroubio, 100ml VG
Aromatic & lightly sweet with zingy acidity – a natural match for creamy desserts & chocolate

Or

Quinta do Crasto, Late Bottled Vintage Port, 100ml
Rich & velvety, with dark berry, chocolate & spice notes. A natural match for blue cheese, dark chocolate & rich, nutty desserts



CÔTE
BRASSERIE

New Year's Eve