CÔTE BRASSERIE

Kids Main Menu

2 Courses 8.5 // 3 Courses 10.5

STARTERS

Sticks 'n' Dip VG GF
Carrots, cucumber & tomato with smashed avocado **116 kcal**

Calamari
Breadcrumbed squid, Provençal mayonnaise **440 kcal**

Garlic Butter Baguette VGO
Topped with melted cheese **215 kcal**

MAINS

All served with your choice of side

Andrea's Pasta V VGO
Developed by a petit chef. Swirly pasta, peas, carrots, tomato sauce **233 kcal**

Haddock Goujons
Provençal mayonnaise, peas **340 kcal**

Petit Steak Frites GF
Grilled sirloin steak with frites and garlic butter **384 kcal**

Cheese & Ham Croque
On brioche **312 kcal**

Côte Burger
Beef or vegan burger with lettuce, tomato & caramelised onion
Beef **608 kcal** // Vegan VG **664 kcal**
Add cheese +1 20 kcal

Omelette GF
With either or both:
Cheese V **410 kcal**
Ham **406 kcal**
Both **447 kcal**

Festive Mains

Poulet Noël GF
Grilled chicken breast, petit pig in blanket, roast potatoes, braised red cabbage, Tenderstem® broccoli & jus **486 kcal**

Petit Pigs in Blankets GF
Mini Cumberland sausages wrapped in streaky bacon with creamed potato purée, peas & jus **460 kcal**

SIDES

Creamed Potato Purée VG GF 178 kcal

Tomato & Cucumber Salad VG GF 21 kcal

Tenderstem® Broccoli & Peas VG GF 87 kcal

Frites VG GF 168 kcal

DESSERTS

Fruit & Yoghurt Bowl VG GF
Coconut yoghurt, strawberries, blueberries, raspberries, banana, cherry compote **137 kcal**

Warm Madeleine V
Hot chocolate sauce or cherry compote to drizzle on top **301 kcal**

Warm Chocolate Fondant V
Vanilla ice cream **573 kcal**

Ice Cream Scoop V VGO GFO
Vanilla, chocolate or salted caramel. Lemon or raspberry sorbet **126 kcal**

Build Your Own Sundae

A scoop of your favourite ice cream flavour. Top with mixed berries. Drizzle with warm chocolate sauce. All in a crunchy waffle bowl – edible, obviously V **279 kcal**

DRINKS

Pink Lady Apple Juice 3 86 kcal

Still or Sparkling Lemonade 1.5 42 kcal

Valencian Orange Juice 3 72 kcal

Glass of Milk 1.5 94 kcal

Blackcurrant Squash 1.5 83 kcal

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.

CÔTE BRASSERIE

Kids Breakfast

BREAKFAST

Tomato Baked Beans V GFO 3
On buttered toast 221 kcal
Add cheese 40 kcal

Cooked Breakfast 5
An egg with a slice of toast 109 kcal
Choose either:
Avocado V 60 kcal or Cherry Tomato V 7 kcal
&
Streaky bacon 38 kcal or Sausage 155 kcal

Scrambled Eggs V 3
On buttered toast 313 kcal

Breakfast Baguette 3
Choice of sausage or streaky bacon served on a baguette
Sausage 370 kcal
Streaky bacon 332 kcal

Fruit & Yoghurt Bowl VG GF 3
Coconut yoghurt, strawberries, blueberries, raspberries, banana, cherry compote 137 kcal

French Toast Stacks

Stacked. Syrupy. Seriously indulgent. Vanilla & egg-soaked brioche, pan-fried until golden and drizzled with maple syrup. Pure breakfast decadence

Brioche, cherry compote, mixed berries, crème fraîche V 5 273 kcal

DRINKS

Pink Lady Apple Juice 3 86 kcal

Still or Sparkling Lemonade 1.5 42 kcal

Valencian Orange Juice 3 72 kcal

Glass of Milk 1.5 94 kcal

Blackcurrant Squash 1.5 83 kcal

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

CMAS26A4MU01769

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 coeliac uk 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.