CÔTE BRASSERIE

New Year's Eve

5 courses, fizz & fireworks 195

Add drink pairing with each course +29.95

CANAPÉS

Duo of petit tarts

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

Crab Maison GF
A shortcrust pastry tart with a crab mayonnaise & herb filling **107 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**

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

Free-Flow Frites VG GF +5.95
240 kcal

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

Tomato & Basil Salad VG GF +5.95
74 kcal

Gratin Dauphinois V GF +5.95
253 kcal

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

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

PRE-DESSERT

Strawberry & Champagne Mousse VGO GFO
With wafer **80 kcal**

Cheese Plate GFO
Brie aux Truffes, Roquefort, Chèvre Buchette & Cantal served with quince jelly, charcoal crackers & seeded sourdough **717 kcal**

Chocolate Praline Tart VG
With cherry compote & vanilla ice cream **414 kcal**

Clementine & Pistachio Crêpe V
With raspberry sorbet **334 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**

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

V Vegetarian · VO Vegetarian Option · VG Vegan · VGO Vegan Option · GF Gluten Free · GFO Gluten Free Option · A Alcohol

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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.



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