

A SELECTION OF OUR FAVOURITE DRINKS				
<div><div>COCKTAILS</div><div><div><div>Côte Royale 8.85</div><div>Crémant sparkling wine and Chambord raspberry liqueur, with white chocolate and a raspberry</div></div><div><div>Citrus Spritz 11.60</div><div><i>Our take on an Aperol Spritz</i> Pampelle grapefruit apéritif and Fever-Tree Blood Orange Soda, garnished with dried orange</div></div><div><div>Rosé Negroni 10.35</div><div>Mirabeau French rosé gin, Lillet rosé vermouth & Pampelle grapefruit apéritif, garnished with lemon peel</div></div><div><div>Flat White Martini 11.95</div><div>Absolut vanilla vodka, Norfolk Nog single malt cream liqueur, French vanilla syrup and espresso, garnished with coffee beans</div></div><div><div>Kir Rosé 8.50</div><div><i>Non-alcoholic</i> Kisumé sparkling non-alcoholic rosé, blackcurrant syrup and a raspberry <i>50 kcal</i></div></div><div><div>Pentire Coastal Spritz 9.25</div><div><i>Non-alcoholic</i> Pentire Coastal apéritif with blood orange, oakwood & sea rosemary, with Fever-Tree Light Tonic, garnished with orange peel and rosemary <i>49 kcal</i></div></div></div></div>				
<div><div>RED WINE</div><div><div>Les Mougeottes, Pinot Noir</div><div><i>Pays d’Oc IGP</i> Gentle red fruits and smooth Pinot texture</div></div><div><div>WHITE WINE</div><div><div>Longue Roche, Sauvignon Blanc</div><div><i>Côtes de Gascogne IGP</i> Super fresh and full of citrus</div></div><div><div>ROSÉ WINE</div><div><div>Aubert & Mathieu, Palooza</div><div><i>Pays d’Oc</i> This ultra pale, blushing rosé embodies the carefree ambience of a summer in Provence, refreshing and easy drinking</div></div></div></div></div>				
<div><div>BEERS</div><div><div><div>1664 4.6%</div><div>660ml</div><div>8.10</div><div>Premium French lager with aromatic hops from Alsace</div></div><div><div>Meteor 4.5%</div><div>330ml</div><div>5.65</div><div>A refreshing, well-balanced golden lager</div></div><div><div>Lucky Saint 0.5%</div><div>330ml</div><div>5.95</div><div><i>Non-alcoholic</i> De-alcoholised unfiltered German lager <i>53 kcal</i></div></div></div></div>				
<div><div>DESSERT WINES</div><div><div><div>Domaine Cazes, Rivesaltes Ambré</div><div><i>Grenache Blanc</i> Aged for six years in oak, giving a glowing amber colour and intense flavours of candied citrus, toasted nuts and dried fig. Perfect with blue cheese</div></div><div><div>Domaine de Barroubio</div><div><i>Muscat de Saint-Jean-de-Minervois</i> Sustainably produced, classic sweet Muscat, with floral notes of elderflower, white grape and lychee</div></div></div></div>				



À LA CÔTE

WEEKDAY

We are now 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: 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. Meat & fish dishes may contain small bones. All our eggs are free-range. Olive/olive dishes may contain stones.



SHARING & STARTERS

Olives  **4.80**
Garlic, herbs and peppers *86 kcal*

Camembert Brûlée  **10.80**
Caramelised cheese, grape chutney, walnuts and toasted sourdough baguette *567 kcal*

Charcuterie **10.25**
Savoie ham, truffle saucisson, coppa ham and pickled vegetables with garlic sourdough croûtes *396 kcal*


Fougasse  **7.25**
A Provençal sharing garlic bread *606 kcal*

Mushroom Rillettes   **8.95**
Shredded Fable mushrooms, spiced tomato compote, celeriac remoulade and seeded sourdough bread *468 kcal*

French Onion Soup **8.95**
Our recipe from our very first restaurant, opened in 2007
Rustic French onion soup topped with Comté rarebit sourdough baguette slices *317 kcal*

Chicken Liver Parfait **9.95**
Pink pepper butter, grape chutney and pickled vegetables with toasted sourdough baguette *475 kcal*

Crab Maison **11.50**
Crab, avocado, cucumber, capers, shallots and mayonnaise, topped with sliced radish, served with toasted sourdough baguette *209 kcal*

Cheese Soufflé  **10.80**
A twice-baked cheese soufflé, topped with Camembert, served with shallots, parsley, chervil and herb cream sauce *317 kcal*

Calamari **9.95**
Breadcrumbed squid served with Provençal mayonnaise *606 kcal*

Seared Scallops  **13.75**
The winning dish from our Côte Kitchen Heroes competition
Seared scallops with an orange beurre blanc, salted cucumber, samphire and brioche croutons *350 kcal*

Steak Tartare **10.25**
A French classic rebooted with Korean flavours
Chopped rump steak in a spiced gochujang dressing, topped with a raw egg yolk and crispy anchovies, served with toasted sourdough baguette *360 kcal*
Upgrade to a main course with frites +7.25 717 kcal

Gluten-Free Menu Available  Vegan  Vegetarian

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MAINS

Breton Fish Stew **19.95**
A traditional coastal stew from Brittany
Mussels, prawns, sea bass and sautéed new potatoes in a tomato, white wine & chilli sauce with sourdough baguette *662 kcal*

Pan-Fried Salmon Béarnaise **19.95**
With homemade béarnaise sauce, lemon & garlic Tenderstem® broccoli and triple-cooked chips *830 kcal*

Roasted Hake  **21.50**
Roasted Cornish hake topped with a sauce vierge, on petits pois à la Française, smoked bacon velouté and crispy confit potatoes *911 kcal*

Tuna Niçoise **18.45**
Grilled tuna steak, soft-boiled egg, French beans, anchovies, cherry tomatoes, baby gem, new potatoes and tapenade with herb aioli *554 kcal*

Tarte Tatin à la Provençale  **16.50** 
A sun-dried tomato, grilled aubergine, red pepper and red onion tarte tatin topped with Boursin cheese and watercress *847 kcal*

LUNCH RAPIDE 
Our lunch rapide menu features lighter lunch options with a side of frites or salad, available Monday to Friday 11.30am - 6pm

Salade d’été  **9.95**
A salad of pickled rainbow carrots, shallots, cucumbers and baby gem lettuce on an almond Romesco sauce with crispy chickpea panisse and pistachio dukkah *331 kcal*
Add grilled chicken breast +5.00 271 kcal

MOULES
Rope-grown British mussels

À la Provençale **15.95**
In a tomato, red pepper, harissa & basil Provençal sauce *550 kcal*

Au vin Blanc **16.95**
In a white wine, shallot & cream sauce *772 kcal*


SIDES

Frites  **4.75** *204 kcal*

Triple-Cooked Truffle Chips  **5.95** *337 kcal*

Gratin Dauphinois  **4.75** *187 kcal*

Tomato, Basil & Shallot Salad  **4.95** *75 kcal*

Green Salad  **4.75**
With herbs, avocado and cucumber in a mustard vinaigrette *124 kcal*

Confit Duck à l’Orange **19.95**
On a bed of braised red cabbage with a bitter orange sauce and gratin dauphinois *696 kcal*

Tomato and Harissa Tagine   **16.50**
A slow-cooked fiery harissa stew with giant couscous, chickpeas, tomato and courgette, served with za'atar flatbread *878 kcal*

Confit Pork Belly **20.75**
Savoy cabbage, confit shallots, golden sultanas, apples and gratin dauphinois, with a Calvados & thyme jus *878 kcal*


Beef Cheek Bourguignon **22.95**
We elevate this comforting stew from Burgundy with five-hour slow-cooked beef cheek
Mushrooms, bacon lardons and Chantenay carrots with potato purée and crispy onions *957 kcal*

Poulet Breton **19.50**
Responsibly reared in Northern France
Corn-fed roasted half chicken with a Café de Paris butter, sautéed new potatoes, herb garnish *711 kcal*

Jambon-Beurre **12.95**
The most popular sandwich in France
A baguette filled with Wiltshire ham and Brittany salt butter, served with a celeriac remoulade *866 kcal*

Sirloin Steak Baguette **15.95**
Filled with red onion jam, watercress and Brittany salt butter served with a béarnaise sauce to dip *1138 kcal*

Crab Croque Monsieur **13.95**
A twist on the classic croque, topped with a Comté and crab Mornay sauce *660 kcal*
Make it a Madame and add fried egg +1.00 120 kcal

Petits Pois à la Française  **4.95**
Buttered peas with baby gem lettuce, smoked bacon & confit shallots *426 kcal*

Tenderstem® Broccoli  **6.25**
With lemon, garlic & herb aioli *266 kcal*

Gratin Provençal   **5.50**
A harissa spiced ratatouille baked with Boursin cheese *207 kcal*

STEAKS

Cut and prepared in the Côte Butchery

Côte de Boeuf (22oz) **67.95**
A sharing rib-eye steak experience, where grass-fed British & Irish beef is dry-aged for 30 days in our Himalayan rock salt chamber.
Served with truffle hollandaise, frites and a choice of two sides *1125 kcal per person Recommended medium*

Steak Frites Deluxe (8oz) **26.75**
With Café de Paris butter, served with triple-cooked chips, Côte salt and a herb garnish *767 kcal Recommended medium rare*

Rib-Eye (10oz) **29.75**
Served with frites and a herb garnish *991 kcal Recommended medium*

Fillet (7oz) **33.50**
The most tender of cuts, served with frites and a herb garnish *615 kcal Recommended medium rare*

Steak Frites **18.25**
5oz minute steak topped with garlic butter, served with frites and a herb garnish *577 kcal*

Upgrade to triple-cooked truffle chips +1.00 133 kcal

SAUCES

To perfectly complement your steak

Café de Paris Butter **2.45**
A refined blend of historic French herbs and spices *113 kcal*

Truffle Hollandaise  **2.95** *245 kcal*

Wild Mushroom  **2.95** *112 kcal*


Peppercorn **2.95** *114 kcal*

Béarnaise  **2.95** *245 kcal*

Garlic Butter  **1.95** *106 kcal*

BURGERS

Côte Burger **17.55**
Beef burger, Reblochon cheese, truffle mayonnaise, caramelised red onion, baby gem, tomato & pickles in a brioche bun with frites *1173 kcal*
Add smoked streaky bacon +1.00 54 kcal

Vegan Burger  **17.55**
Vegan burger patty, truffle mayonnaise, caramelised red onion, baby gem, tomato & pickles in a brioche bun with frites *1060 kcal*

Upgrade to triple-cooked truffle chips +1.00 133 kcal

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Garlic, herbs and peppers *86 kcal*

Camembert Brûlée  **10.80**
Caramelised cheese, grape chutney, walnuts and toasted sourdough baguette *567 kcal*

Charcuterie **10.25**
Savoie ham, truffle saucisson, coppa ham and pickled vegetables with garlic sourdough croûtes *396 kcal*


Fougasse  **7.25**
A Provençal sharing garlic bread *606 kcal*

Mushroom Rillettes   **8.95**
Shredded Fable mushrooms, spiced tomato compote, celeriac remoulade and seeded sourdough bread *468 kcal*

French Onion Soup **8.95**
Our recipe from our very first restaurant, opened in 2007
Rustic French onion soup topped with Comté rarebit sourdough baguette slices *317 kcal*

Chicken Liver Parfait **9.95**
Pink pepper butter, grape chutney and pickled vegetables with toasted sourdough baguette *475 kcal*

Crab Maison **11.50**
Crab, avocado, cucumber, capers, shallots and mayonnaise, topped with sliced radish, served with toasted sourdough baguette *209 kcal*

Cheese Soufflé  **10.80**
A twice-baked cheese soufflé, topped with Camembert, served with shallots, parsley, chervil and herb cream sauce *317 kcal*

Calamari **9.95**
Breadcrumbed squid served with Provençal mayonnaise *606 kcal*

Seared Scallops  **13.75**
The winning dish from our Côte Kitchen Heroes competition
Seared scallops with an orange beurre blanc, salted cucumber, samphire and brioche croutons *350 kcal*

Steak Tartare **10.25**
A French classic rebooted with Korean flavours
Chopped rump steak in a spiced gochujang dressing, topped with a raw egg yolk and crispy anchovies, served with toasted sourdough baguette *360 kcal*
Upgrade to a main course with frites +7.25 717 kcal

Gluten-Free Menu Available  Vegan  Vegetarian

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Pan-Fried Salmon Béarnaise **19.95**
With homemade béarnaise sauce, lemon & garlic Tenderstem® broccoli and triple-cooked chips *830 kcal*

Roasted Hake  **21.50**
Roasted Cornish hake topped with a sauce vierge, on petits pois à la Française, smoked bacon velouté and crispy confit potatoes *911 kcal*

Tuna Niçoise **18.45**
Grilled tuna steak, soft-boiled egg, French beans, anchovies, cherry tomatoes, baby gem, new potatoes and tapenade with herb aioli *554 kcal*

Tarte Tatin à la Provençale  **16.50** 
A sun-dried tomato, grilled aubergine, red pepper and red onion tarte tatin topped with Boursin cheese and watercress *847 kcal*

FRENCH SUNDAY ROAST

A Sunday exclusive for two to share

27.50 *per person*

Enjoy a unique twist on Sunday lunch with our French Sunday Roast, the perfect centrepiece for a leisurely afternoon shared with great company.


SIDES

Frites  **4.75** *204 kcal*

Triple-Cooked Truffle Chips  **5.95** *337 kcal*

Gratin Dauphinois  **4.75** *187 kcal*

Tomato, Basil & Shallot Salad  **4.95** *75 kcal*

Green Salad  **4.75**
With herbs, avocado and cucumber in a mustard vinaigrette *124 kcal*

Confit Duck à l’Orange **19.95**
On a bed of braised red cabbage with a bitter orange sauce and gratin dauphinois *696 kcal*

Tomato and Harissa Tagine   **16.50**
A slow-cooked fiery harissa stew with giant couscous, chickpeas, tomato and courgette, served with za'atar flatbread *878 kcal*

Confit Pork Belly **20.75**
Savoy cabbage, confit shallots, golden sultanas, apples and gratin dauphinois, with a Calvados & thyme jus *878 kcal*

Beef Cheek Bourguignon **22.95**
We elevate this comforting stew from Burgundy with five-hour slow-cooked beef cheek
Mushrooms, bacon lardons and Chantenay carrots with potato purée and crispy onions *957 kcal*


Poulet Breton **19.50**
Responsibly reared in Northern France
Corn-fed roasted half chicken with a Café de Paris butter, sautéed new potatoes, herb garnish *711 kcal*

Choose from:

Corn-Fed Marinated Chicken
1207 kcal per person

OR

Sirloin Steak (16oz)
With Comté & thyme ‘Yorkshire puddings’, crispy confit potatoes, Gratin Provençal, Tenderstem® broccoli, lemon & herb aioli, peppercorn sauce *1282 kcal per person*

Petits Pois à la Française  **4.95**
Buttered peas with baby gem lettuce, smoked bacon & confit shallots *426 kcal*

Tenderstem® Broccoli  **6.25**
With lemon, garlic & herb aioli *266 kcal*

Gratin Provençal   **5.50**
A harissa spiced ratatouille baked with Boursin cheese *207 kcal*

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Cut and prepared in the Côte Butchery

Côte de Boeuf (22oz) **67.95**
A sharing rib-eye steak experience, where grass-fed British & Irish beef is dry-aged for 30 days in our Himalayan rock salt chamber.
Served with truffle hollandaise, frites and a choice of two sides *1125 kcal per person*
Recommended medium

Steak Frites Deluxe (8oz) **26.75**
With Café de Paris butter, served with triple-cooked chips, Côte salt and a herb garnish *767 kcal*
Recommended medium rare

Rib-Eye (10oz) **29.75**
Served with frites and a herb garnish *991 kcal*
Recommended medium

Fillet (7oz) **33.50**
The most tender of cuts, served with frites and a herb garnish *615 kcal*
Recommended medium rare

Steak Frites **18.25**
5oz minute steak topped with garlic butter, served with frites and a herb garnish *577 kcal*

Upgrade to triple-cooked truffle chips +1.00 133 kcal

SAUCES

To perfectly complement your steak

Café de Paris Butter **2.45**
A refined blend of historic French herbs and spices *113 kcal*

Truffle Hollandaise  **2.95** *245 kcal*

Wild Mushroom  **2.95** *112 kcal*

Peppercorn **2.95** *114 kcal*

Béarnaise  **2.95** *245 kcal*

Garlic Butter  **1.95** *106 kcal*

BURGERS

Côte Burger **17.55**
Beef burger, Reblochon cheese, truffle mayonnaise, caramelised red onion, baby gem, tomato & pickles in a brioche bun with frites *1173 kcal*
Add smoked streaky bacon +1.00 54 kcal

Vegan Burger  **17.55**
Vegan burger patty, truffle mayonnaise, caramelised red onion, baby gem, tomato & pickles in a brioche bun with frites *1060 kcal*

Upgrade to triple-cooked truffle chips +1.00 133 kcal