

PRIX FIXE

2 Courses 18.50
3 Courses 22.50

A SELECTION OF OUR FAVOURITE DRINKS

COCKTAILS

Côte Royale 8.75

Crémant sparkling wine and Chambord raspberry liqueur, with white chocolate and a raspberry

Citrus Spritz 11.50

Our take on an Aperol Spritz

Pampelle grapefruit liqueur and Fever-Tree Blood Orange Soda, garnished with dried orange

Kir Rosé 7.75

Non-alcoholic

Oddbird sparkling rosé, blackcurrant syrup and a raspberry *48 kcal*

Rosé Negroni 10.25

Mirabeau French rosé gin, Lillet rosé vermouth & Pampelle grapefruit apéritif, garnished with lemon peel

Cinnamon Bun Espresso Martini

NEW 10.95

FAIR coffee liqueur, Absolut vanilla vodka, salted caramel syrup and fresh espresso, garnished with coffee beans and cinnamon

Pentire Coastal Spritz 9.25

Non-alcoholic

Pentire Coastal apéritif with blood orange, oakwood & sea rosemary, with Fever-Tree Light Tonic, garnished with orange peel and rosemary *49 kcal*

RED WINE

Les Mougeottes, Pinot Noir

Pays d'Oc IGP

Gentle red fruits and smooth Pinot texture

WHITE WINE

Longue Roche, Sauvignon Blanc

Côtes de Gascogne IGP


Super fresh and full of citrus

ROSÉ WINE

Roubertas Comte de Provence, Grenache

La Vidéobanaise, Côtes de Provence AOC

Light pink, awash with wild strawberries

			
175ml	250ml	500ml	BOTTLE
10.00	13.00	25.60	35.10

8.30	10.80	21.20	29.40
8.90	11.95	23.45	31.25

BEERS

1664 5%

Premium French lager with aromatic hops from Alsace

Meteor 4.5%

A refreshing, well-balanced golden lager

Lucky Saint 0.5%

De-alcoholised unfiltered German lager *53 kcal*

DESSERT WINES

Château Lauerie 2023

Côtes-de-Montravel Moelleux

Pale gold with flavours of honey, melon and orange blossom

Domaine de Barroubio 2022

Muscat de Saint-Jean-de-Minervois

Sustainably produced, classic sweet Muscat, with floral notes of elderflower, white grape and lychee



Keep up to date with the latest offers by joining our newsletter

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.

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CÔTE



SHARING & STARTERS

Baguette ◇ 4.75

With a choice of Brittany salt butter, almond romesco dip or olive oil & Cabernet Sauvignon vinegar *545 kcal*

Spiced Nuts ◇ 4.50

Cashews, almonds, giant corn and chickpeas with sweet smoked paprika *392 kcal*

Olives ◇ 4.50

Garlic, herbs and peppers *86 kcal*

Brûlée Camembert ◇ 10.25

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

Charcuterie Board 10.25

Savoie ham, truffle saucisson, coppa ham and pickled vegetables with toasted sourdough baguette *560 kcal*

Fougasse ◇ 6.95

A Provençal sharing garlic bread *606 kcal*

Rainbow Crudités ◇ 6.95

Radish, endive, pickled rainbow carrots and cucumber with an almond romesco and herb oil dip *282 kcal*

French Onion Soup 8.50

Rustic French onion soup topped with Comté rarebit sourdough baguette slices *317 kcal*

Chicken Liver Parfait 9.50

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

Warm Baked Beetroot ◇ 7.95

Dressed beetroot wedges on lemon & herb aioli with julienned pear, pistachio dukka and pickled shallots, topped with crispy panisse *386 kcal*

Crab Maison 10.95

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

Cheese Soufflé ◇ 10.50

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

Calamari 9.50

Breadcrumbs squid served with Provençal mayonnaise *606 kcal*

Seared Scallops 12.75

Fresh seared scallops on a bed of petit pois, confit shallots and bacon lardons, with apple slices, micro salad and herb cream sauce *320 kcal*

Steak Tartare 9.95

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 +17.50 717 kcal

Gluten-Free Menu Available ◇ Vegan ◇ Vegetarian

MAINS

MOULES FRITES

Rope-grown British mussels

Vin Blanc 16.95

In a white wine, shallot and cream sauce, with frites *772 kcal*

Breton Fish Stew 19.25

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*

Fish Parmentier 17.25

Haddock, prawns and salmon in a white wine & leek sauce, topped with potato purée and a Comté crust *640 kcal*

Pan-Fried Salmon Béarnaise 19.25

With homemade béarnaise sauce, lemon & garlic Tenderstem® broccoli and triple-cooked chips *830 kcal*

Tuna Niçoise 17.50

The famous salad from the French Riviera
Grilled tuna steak, soft-boiled egg, French beans, anchovies, cherry tomatoes, baby gem, new potatoes and tapenade with herb aioli *554 kcal*

Salade Maison 15.95

Grilled chicken breast with baby gem, endive, cherry tomatoes and capers, poached egg, creamy anchovy dressing and crispy panisse *768 kcal*

FRENCH SUNDAY ROAST

A Sunday exclusive for two to share

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*

Curry Leaf Frites ◇ 5.50

With a lightly spiced aromatic curry sauce *305 kcal*

Triple-Cooked Truffle Chips ◇ 5.75 *337 kcal*

Gratin Dauphinois ◇ 4.75 *187 kcal*

Crispy Confit Potatoes ◇ 5.50

With béarnaise sauce *696 kcal*

Tomato, Basil & Shallot Salad ◇ 4.75 *75 kcal*

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À la Curry 17.50

In a lightly spiced aromatic curry sauce topped with fresh apple batons, with curry leaf frites *738 kcal*

Confit Duck à l'Orange 20.50

On a bed of braised red cabbage with a bitter orange sauce and gratin dauphinois *696 kcal*

Mushroom Cassoulet ◇ 16.25

A slow-cooked haricot bean stew topped with spicy glazed Fable mushrooms, served with garlic sourdough croûtes *782 kcal*

Add Toulouse pork sausage +2.50 347 kcal

Confit Pork Belly 19.75

Savoy cabbage, confit shallots, golden sultanas, apples and gratin dauphinois, with a Calvados & thyme jus *950 kcal*

Beef Cheek Bourguignon 21.95

A classic French stew from Burgundy
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*

Butternut Squash Tarte Tatin ◇ 15.95

Sage, salted caramel and red onion tarte tatin topped with whipped goat's cheese and toasted almonds, with a green salad *579 kcal*

Whole Corn-Fed Marinated Chicken

OR Sirloin Steak (16oz) 54.95

With Comté & thyme 'Yorkshire puddings', crispy confit potatoes, truffled cauliflower au gratin, Tenderstem® broccoli, lemon & herb aioli, black garlic gravy *1330 kcal*

Green Salad ◇ 4.75

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

French Beans Amandine ◇ 4.75

With confit shallots, crispy onions and toasted flaked almonds *104 kcal*

Tenderstem® Broccoli ◇ 5.95

With lemon, garlic & herb aioli *266 kcal*

Truffled Cauliflower au Gratin 5.50

Roasted cauliflower, truffle cheese sauce, rosemary crumb *354 kcal*

STEAKS

Cut and prepared in the Côte Butchery

Côte de Boeuf (22oz) 65.95

A sharing Rib-Eye steak experience
Grass-fed British & Irish beef, dry-aged for 30 days in our Himalayan rock salt chamber. Served with truffle hollandaise, frites and a choice of two sides *1125 kcal*
Recommended medium

Sirloin Steak Deluxe (8oz) 25.75

With Café de Paris butter, served with triple-cooked chips, Côte salt and a herb garnish *767 kcal*
Recommended medium rare

Rib-Eye (10oz) 28.25

Served with frites and garnished with herbs *991 kcal*
Recommended medium

Fillet (7oz) 32.50

The most tender of cuts, served with frites and garnished with herbs *615 kcal*
Recommended medium rare

Steak Frites 17.50

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

Café de Paris Butter 2.25

A refined blend of historic French herbs and spices *113 kcal*

Black Garlic Jus 2.75 *106 kcal*

Truffle Hollandaise ◇ 2.75 *245 kcal*

Wild Mushroom ◇ 2.75 *112 kcal*

Peppercorn 2.75 *114 kcal*

Béarnaise ◇ 2.75 *245 kcal*

Garlic Butter ◇ 1.95 *106 kcal*

STEAK SOIRÉE

Mondays to Wednesdays from 5pm

Buy two steaks, two sauces and two sides, and the wine is on us

Excluding steak frites



BURGERS

Côte Burger 16.95

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 16.95

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

PRIX FIXE

2 Courses 18.50 | 3 Courses 22.50



Wine Carafes 500ml +18.80

Why not elevate your meal with a carafe of our highly rated Anciens Temps red, white or rosé?

STARTERS

Pumpkin Soup ◇

Drizzled with herb oil and pumpkin seeds, served with toasted sourdough baguette *264 kcal*

Chicken Liver Parfait

Pink pepper butter, grape chutney and toasted sourdough baguette *462 kcal*

Crispy Whitebait

Served with Provençal mayonnaise *659 kcal*

Salade au Bacon

Bacon lardons, creamy anchovy dressing, endive and gem lettuce salad, cherry tomatoes, crispy panisse, crispy capers and a poached egg *431 kcal*

MAINS

Pan-Fried Mackerel

Served with a beetroot, caper & shallot dressing. With crushed new potatoes & tarragon, drizzled with herb oil *769 kcal*

Poulet Grillé

Chargrilled chicken breast, creamy mushroom & thyme sauce, served with frites and a herb garnish *713 kcal*

Upgrade to triple-cooked truffle chips +1.00 133 kcal

Steak Frites

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

Upgrade to a Sirloin Steak Deluxe with triple-cooked chips and Café de Paris butter +6.00 767 kcal
Recommended medium rare

Mushroom Cassoulet ◇

A slow-cooked haricot bean stew topped with spicy glazed Fable mushrooms, served with garlic sourdough croûtes *782 kcal*

Add Toulouse pork sausage +2.50 347 kcal

DESSERTS

Ice Cream & Sorbet ◇

Two scoops of vanilla, chocolate or salted caramel ice cream, lemon or raspberry sorbet *229 kcal*
(◇ option available *116 kcal*)

Crêpe aux Bananes ◇

With warm dark chocolate sauce, caramelised banana, vanilla ice cream and toasted almonds *448 kcal*

Chocolate Mousse ◇

Velvety dark chocolate mousse *583 kcal*

Cheese Plate

Three cheeses with a grape chutney and sourdough baguette. Choose from: Comté, Pont-l'Évêque, Roquefort, Délice de Bourgogne, Chèvre Buchette ◇ *424 kcal*