

TO START

French Onion Soup

Our original recipe, topped with Comté rarebit
sourdough baguette 324 kcal

Twice-Baked Soufflé

Topped with melted Camembert & creamy
onion sauce 297 kcal

Potted Crab

Lobster butter, avocado & seeded
sourdough 504 kcal

Calamari

Crispy breadcrumbed squid with Provençal
mayonnaise 672 kcal

Garlic & Chilli Prawns

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

Grilled Peach & Lentil Salad

Roasted walnuts, cucumber yoghurt &
rocket 290 kcal

Roast Chicken Dijonnaise

Shredded chicken in a mustard mayonnaise
with celeriac remoulade, grapes, hazelnuts &
seeded sourdough 500 kcal

CÔTE ICONS

Our most iconic dishes – from brasserie classics to modern twists

Steak Frites

5oz minute steak with garlic butter &
free-flow frites 628 kcal
Upgrade to any sauce +1

Poulet Breton

A half corn-fed chicken from Northern France,
roasted with garlic, rosemary and thyme.
Served with your choice of our signature
garlic butters and free-flow frites 1384 kcal

Confit Pork Belly

Savoy cabbage, raisins, apples, Calvados jus
& gratin dauphinois potatoes 948 kcal

Beef Bourguignon

Five-hour slow cooked braised beef cheek,
mushrooms, bacon, carrots & creamed
potatoes 957 kcal

Salmon Béarnaise

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

Crab & Prawn Linguine

White wine and lobster butter sauce, with
cherry tomatoes, chilli & basil 662 kcal

Tuna Niçoise

Tuna steak, soft-boiled egg, anchovies,
mustard dressing & confit potatoes 581 kcal

Plaice Frites

Panko crusted fish, crushed petit pois
& housemade tartare sauce with
free-flow frites 1133 kcal

Breton Fish Stew

Mussels, prawns, sea bream & new potatoes
in a tomato, white wine & chilli sauce with
sourdough baguette 657 kcal

Provençal Tarte Tatin

Puff pastry tarte with grilled aubergine,
courgette & peppers topped with Boursin &
rocket 754 kcal

Risotto Vert

Peas, cheese, grilled courgettes & French
beans with sauce vierge, topped with
toasted pine nuts 613 kcal

Steak Haché Burger

Beef burger, peppercorn sauce, Dijonnaise
& pickles, in a seeded brioche bun with baby
gem wedge & free-flow frites 1122 kcal

Vegan Fable Burger

Mushroom burger, Dijonnaise & pickles, in a
seeded brioche bun with baby gem wedge
& free-flow frites 821 kcal

Upgrade your burger

Add streaky bacon +2 112 kcal

Add Comté cheese +1 83 kcal

Add fried egg +1 117 kcal

Free-Flow Frites

Order any dish with frites and we'll keep
you topped up, just ask. Golden. Crispy.
Moreish. Free-flow frites until defeat

CÔTE BUTCHERY

Every cut of our grass-fed beef is hand-selected & aged for 30 days in our in-house Côte Butchery.

Served with baby gem wedge & free-flow frites. All steaks and sauces are gluten-free 

Fillet (7oz) +13.95 supplement 612 kcal // Rib-Eye (10oz) +11.95 supplement 987 kcal

Housemade Sauces

All our butters and sauces are made in-house. Order your favourite and we'll gladly keep the same sauce topped up

Garlic Butter  1.5 142 kcal // Black Garlic Butter  1.5 155 kcal // Wild Garlic & Sun-Dried Tomato Butter  1.5 115 kcal
Peppercorn 2.5 115 kcal // Wild Mushroom  2.5 151 kcal // Béarnaise  2.5 306 kcal // Côte Gravy  2.5 44 kcal



SIDES

5

Green Salad

Avocado, cucumber, mustard
vinaigrette 124 kcal

Free-Flow Frites

240 kcal

Tomato & Basil Salad

74 kcal

Gratin Mushrooms

Brioche crumb 384 kcal

Creamed Spinach

Pine nuts & garlic 161 kcal

Tenderstem® Broccoli Amandine

Flaked almonds 99 kcal

Gratin Dauphinois

253 kcal

French Beans

In wild garlic butter with crispy
shallots 185 kcal

DESSERTS

Elderflower Crème Brûlée

A burnt French custard with strawberry & basil salad 539 kcal

Crème Caramel

Set vanilla custard with dark caramel 270 kcal

Chocolate Fondant

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

Tarte au Citron

With raspberries & crème Chantilly 549 kcal

Ice Cream Duo

Two scoops of vanilla, chocolate or salted caramel ice cream,
or lemon or raspberry sorbet 229 kcal

Chocolate Praline Tart

With cherry compote & vanilla ice cream 414 kcal

Grand Chocolate Mousse

Our original recipe with a devilishly decadent twist. Dig in. Serve
yourself. Customise every bite. Made to share or savour solo

With salted butter biscuits, hazelnuts, dried berries,
extra virgin olive oil and Maldon salt   636 kcal

CHEESE PLATE +3 supplement

Our cheeses are the real deal – bold, creamy & unapologetically
French. Three cheeses of your choice, quince jelly, charcoal
crackers & seeded sourdough 615 kcal

CHOOSE FROM

Brie aux Truffes // Roquefort // Délice de Bourgogne
Chèvre Buchette  // Camembert  // Cantal

 Vegetarian  Vegetarian Option  Vegan  Vegan Option  Gluten Free  Gluten Free Option  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



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.