

Le Menu Exclusif

CÔTE

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4 Course Set Menu

38.95 Per Person

Including a 125ml glass of Crémant de Bourgogne

Hors d'oeuvres to Start

Rainbow Crudités

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

Olives

Garlic, herbs & peppers 86 kcal

Starters

Crab Maison

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

Chicken Liver Parfait

Pink pepper butter, fig compote and pickles with toasted sourdough baguette 487 kcal

Calamari

Breadcrumbs served with Provençal mayonnaise 606 kcal

Warm Tomato Salad

Cherry vine tomatoes, griddled courgettes, pickled shallots and crispy capers with panisse chickpea croutons, cream cheese dressing, herb oil and micro salad 288 kcal

Mains

Rib-Eye Steak (10oz)

Served with frites and a herb salad. *Recommended medium (+5.00 supplement)* 991 kcal

Confit Pork Belly

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

Fish Parmentier

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

Pan-Fried Salmon Béarnaise

With homemade béarnaise sauce and triple-cooked chips 817 kcal

Baked Ratatouille

With Crottin goat's cheese from Centre Loire Valley and haricot beans, topped with courgette and served with sourdough baguette 737 kcal

Mushroom Bourguignon

Slow-cooked pieces of pulled Fable™ mushrooms in red wine, with vegan bacon, baby onions, Chantenay carrots and potato purée 631 kcal

Desserts

Chocolate Mousse

Velvety dark chocolate mousse 583 kcal

Chocolate Salted Caramel Tart

Vanilla ice cream 397 kcal

Strawberry & Elderflower

Crème Brûlée

A traditional burnt French custard infused with vanilla and elderflower with a macerated strawberry & basil salad 593 kcal

Cheese Board (for one)

Your choice of four cheeses. Served with grapes, seasonal fruit, fig chutney and sourdough croûtes 437 kcal

Choose from:

Brie aux Truffes

Morbier

Chèvre Buchette 

Fourme d'Ambert

Tomme de Savoie

Délice de Bourgogne

 Gluten Free Menu Available  Vegan  Vegetarian

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.