

SHARING & STARTERS

Baguette 4.50

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

Olives 4.25

Garlic, herbs and peppers *392 kcal*
Gluten Free available

Spiced Nuts 4.25

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

Charcuterie Board 9.95

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

Pumpkin Soup 6.75

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

Warm Baked Beetroot 7.75

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

Crab Maison 10.75

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

Calamari 9.25

Breadcrumbs served with Provençal mayonnaise *606 kcal*

Steak Tartare 9.75

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 +16.95
717 kcal

MAINS

Moules Frites Vin Blanc 16.50

Rope-grown British mussels
In a white wine, shallot and cream sauce with frites *772 kcal*
Gluten Free available

Moules Frites À la Curry 17.25

Rope-grown British mussels
In a lightly spiced aromatic curry sauce topped with fresh apple batons, with curry leaf frites *738 kcal*
Gluten Free available

Breton Fish Stew 18.75

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*
Gluten Free available

Pan-Fried Salmon Béarnaise 18.50

With homemade béarnaise sauce, lemon & garlic Tenderstem® broccoli and frites
Gluten Free available

Mushroom Cassoulet 15.75

A slow-cooked haricot bean stew topped with spicy glazed Fable mushrooms, served with garlic sourdough croûtes
Add Toulouse pork sausage +2.50 347 kcal
Gluten Free available

Confit Duck à l'Orange 19.75

On a bed of braised red cabbage with a bitter orange sauce and gratin dauphinois
Gluten Free available

Confit Pork Belly 18.50

Savoy cabbage, confit shallots, golden sultanas, apples and gratin dauphinois, with a Calvados & thyme jus
Gluten Free available

Beef Cheek Bourguignon 20.95

A classic French stew from Burgundy
Five hour slow-cooked beef cheek, mushrooms, bacon lardons and Chantenay carrots with potato purée and crispy onions
Gluten Free available

Poulet Grillé 14.50

Chargrilled chicken breast, creamy mushroom & thyme sauce, served with frites and a herb garnish *73 kcal*
Gluten Free available

Salade Maison 15.50

The famous salad from the French Riviera
Grilled chicken breast with baby gem, endive, cherry tomatoes and capers, egg, creamy anchovy dressing and crispy panisse *768 kcal*
Gluten Free available

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.

Grilled Sirloin Steak (16oz) 52.95

With Comté & thyme 'Yorkshire puddings', crispy confit potatoes, French beans Amandine, Tenderstem® broccoli, lemon & herb aioli, Café de Paris butter *1330 kcal*

SIDES

Frites 4.50 354 kcal

Gluten Free available

Gratin Dauphinois 4.50 187 kcal

Gluten Free available

Tomato, Basil & Shallot Salad 4.50 75 kcal

Gluten Free available

Green Salad 4.50

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

French Beans Amandine 4.50

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

Tenderstem® Broccoli 5.75

With lemon, garlic & herb aioli *266 kcal*
Gluten Free available

STEAKS

Cut and prepared in the Côte Butchery

Côte de Boeuf (22oz) 63.95

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

Rib-Eye (10oz) 27.25

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

Fillet (7oz) 31.95

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

Steak Frites 16.75

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

SAUCES

Café de Paris Butter 2.25

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

Truffle Hollandaise 2.75 245 kcal

Wild Mushroom 2.75 112 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 16.50

Beef burger, Reblochon cheese, trufflemayonnaise, caramelised red onion, baby gem, tomato & pickles in a brioche bun with frites *173 kcal*
Add smoked streaky bacon +1.00
Gluten Free available

Vegan Burger 16.50

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

PRIX FIXE

2 Courses 17.95 | 3 Courses 21.95



Wine Carafes 500ml +17.80

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*
Gluten Free available

Charcuterie Board

Savoie ham, truffle saucisson, coppaham and pickled vegetables with toasted sourdough baguette *560 kcal*
Gluten Free available

Calamari

Breadcrumbs served with Provençal mayonnaise *606 kcal*

Salade au Bacon

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

MAINS

Pan-Fried Seabass

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*
Gluten Free available

Steak Frites


5oz minute steak topped with garlic butter, served with frites and a herb garnish *577 kcal*
Recommended medium rare
Gluten Free available

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
Gluten Free available

DESSERTS

Ice Cream & Sorbet

Two scoops of vanilla or salted caramel ice cream, raspberry sorbet *229 kcal*
( Option available *116 kcal*)

Chocolate Mousse

Velvety dark chocolate mousse 583 kcal

Cheese Plate

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

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.

PRIX FIXE

2 Courses 17.95
3 Courses 21.95

A SELECTION OF OUR FAVOURITE DRINKS

COCKTAILS

Côte Royale 8.50

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

Citrus Spritz 10.95

Our take on an Aperol Spritz

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

Kir Rosé 7.50

Non-alcoholic

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

Rosé Negroni 9.95

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

Cinnamon Bun Espresso Martini

NEW 10.25

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

Pentire Coastal Spritz 8.95

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

			
175ml	250ml	500ml	BOTTLE
9.60	12.50	24.60	33.70

WHITE WINE

Longue Roche, Sauvignon Blanc

Côtes de Gascogne IGP

Super fresh and full of citrus

8.00	10.30	20.20	28.40
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ROSÉ WINE

Roubertas Comte de Provence, Grenache

La Vidaubanaise, Côtes de Provence AOC

Light pink, awash with wild strawberries

8.85	11.85	22.95	30.75
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BEERS

1664 5%

Premium French lager with aromatic hops from Alsace

660ml
7.85

Meteor 4.5%

A refreshing, well-balanced golden lager

330ml
5.35

Lucky Saint 0.5%

De-alcoholised unfiltered German lager *53 kcal*

330ml
5.85

DESSERT WINES

Château Laurerie 2023

Côtes-de-Montravel Moelleux

Pale gold with flavours of honey, melon and orange blossom

100ml
6.00

Domaine de Barroubio 2022

Muscat de Saint-Jean-de-Minervois

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

100ml
5.55



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

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CÔTE

