

CÔTE BRASSERIE

Your neighbourhood brasserie with baguettes from Brittany, bottles from Bordeaux and a kitchen that cooks like it's Paris every night. We're French fun, not French formal. Tear the bread, dunk the frites, spill a little sauce – savour the moment and finish feeling full. Come as a guest, leave as a regular

Why WAIT?

Olives   86 kcal 5

Charcuterie  8

Truffle saucisson,
Savoie ham, pickles 272 kcal



Fougasse 8

Provençal sharing sourdough garlic bread
Cheesy French Onion 618 kcal
( option available 535 kcal)
Sun-Dried Tomato  428 kcal

STARTERS

Chicken Liver Parfait  10.5

Macerated figs, seeded sourdough 568 kcal

French Onion Soup  9.5

Our original recipe, topped with Comté rarebit
sourdough baguette 314 kcal

Twice-Baked Soufflé   11

Melted Camembert, creamy onion sauce
297 kcal

Potted Crab  11.5

Lobster butter, seeded sourdough 442 kcal

Calamari 10.5

Breadcrumbsd squid, Provençal mayo 606 kcal

King Prawns  10.5

Cooked in Café de Paris butter & cherry
tomatoes, toasted brioche 492 kcal

Warm Beetroot Salad   9.5

Beetroot romesco sauce, almonds, apple
352 kcal

Sautéed Scallops  14

Black pudding, apple, cabernet sauvignon
dressing 230 kcal

MAINS & Free-Flow Frites

We're famous for our frites. That's why, if they're served with your dish,
they'll keep on coming. Free-Flow Frites until defeat

Côte ICONS

Tarte Tatin  17.5

Shallot, butternut squash, parsnip and
caramel puff pastry tart, with Boursin 757 kcal

Bourguignon  24.5

Beef cheek, mushrooms, bacon, carrots,
creamed potatoes 957 kcal

Côte Burger 18

Camembert cheese, truffle mayo,
caramelised red onion, pickles, brioche bun,
frites 1105 kcal

+ Smoked streaky bacon +1.00 54 kcal

Confit Pork Belly  21.5

Savoy cabbage, raisins, apples,
Calvados jus, gratin potatoes 950 kcal

Vegan Fable Burger  18

Truffle mayo, caramelised red onion,
pickles, brioche bun, frites 1060 kcal

Pan-Fried Salmon  20.5

Homemade béarnaise, Tenderstem®,
frites 927 kcal

Moules Marinière  18

Scottish mussels, white wine, shallot
& cream sauce, frites 787 kcal

Pistou Gnocchi   17

French beans, cream, pine nuts,
cherry tomatoes 743 kcal
( option available 702 kcal)

PASTA

Lamb Mafalde 19.5

Ragu, whipped Chèvre goat's cheese
874 kcal

Seafood Linguine 19.5

Mussels, prawns, tomato beurre blanc,
hint of chilli 688 kcal

SALAD

Salad Niçoise  19

Tuna steak, soft-boiled egg, anchovies,
mustard, confit potatoes 568 kcal

Roast Chicken Salad  18.5

Endive, grapes, mustard, hazelnuts,
celeriac remoulade 760 kcal

BAGUETTES

Sirloin Steak 18

Red onion jam, frites, homemade béarnaise
to dip 1153 kcal

French Onion  16

Shredded Fable mushrooms, Camembert,
frites, French onion soup to dip 1009 kcal

ROAST CHICKEN & Frites

 42 // 23 2459 kcal // 1230 kcal

Corn-fed chicken from Northern France, slathered in butter,
roasted with fresh garlic, rosemary and thyme.
A whole for two or half for you. Proper gourmet poulet

STEAK & Frites

All our steaks and sauces are gluten-free 

Prepared in our Côte butchery, 30-day-aged,
grass-fed and gloriously rich in flavour

Fillet (8oz) 40 615 kcal // Sirloin (8oz) 29.5 636 kcal

Rib-Eye (10oz) 34 991 kcal // Minute (5oz) 20 437 kcal

Tempeh  17 606 kcal

FEELING SAUCY?

All our butters and sauces are Free-Flow, too.
Mix, match, dunk & drizzle to your heart's content

Côte Gravy 44 kcal  // Sun-Dried Tomato Butter 114 kcal 

Café de Paris Butter 113 kcal // Wild Mushroom 112 kcal 

Peppercorn 114 kcal // Béarnaise 245 kcal 

On the SIDE

6

Free-Flow Frites   204 kcal

Gratin Dauphinois   281 kcal

Tomato and Basil Salad  
74 kcal

Green Salad  
Avocado, cucumber, mustard
vinaigrette 124 kcal

Spinach  

Pine nuts & garlic 130 kcal

Gratin Mushrooms  
Brioche crumb 358 kcal

Tenderstem® Amandine  
Flaked almonds 99 kcal

THE NOT-SO-SET MENU

Available Monday – Friday

2 courses 23.5 // 3 courses 27.5

Starters

French Onion Soup
Potted Crab
Warm Beetroot Salad

Mains

Seafood Linguine
Roast Chicken Salad
French Onion Baguette
Minute Steak 5oz (Sun-dried tomato butter)
Upgrade to an 8oz sirloin +8 228 kcal

Desserts

Chocolate Praline Tart
Pistachio Crème Brûlée
Ice Cream Duo

TREAT YOURSELF

Our SWEET STAPLES

Pistachio Crème Brûlée V GF 9.5

A burnt French custard, pistachio crumb
505 kcal

Crème Caramel V GF 9.5

Set vanilla custard, dark caramel 270 kcal

Warm Chocolate Fondant V 9.5

Salted caramel sauce, hazelnut tuile,
vanilla ice cream 641 kcal

Chocolate Praline Tart VG 9.5

Cherry compote, vanilla ice cream 414 kcal

Tarte au Citron V 9.5

Raspberries, crème Chantilly 549 kcal

Ice Cream Duo V GF 7.5

Two scoops of vanilla, chocolate or
salted caramel. Lemon or raspberry sorbet
229 kcal (VG option available 116 kcal)

PETIT TREATS

Café Gourmand V A 9.5

Raspberry macaron, canelé and a warm
butter madeleine, with coffee of your choice
311 kcal

Canelés V A 5

Three rum & vanilla custard pastries 173 kcal



Madeleines V 7

Two warm butter madeleines,
chocolate sauce 531 kcal

COFFEE

Roasted exclusively for Côte, our freshly ground, single-origin Brazilian coffee is
100% Arabica and Rainforest Alliance certified

Espresso 3.5 // 3.9 2 // 4 kcal

Americano 4.1 2 kcal

Café Latte 4.3 74 kcal

Liqueur Coffee 8.2

Choose from: Norfolk Nog, Jameson,
Courvoisier, FAIR Café, Grand Marnier,
Disaronno

Flat White 4.3 48 kcal

Cappuccino 4.3 71 kcal

Cafetière 4.6 2 kcal per serving

Matcha Latte 5.2 252 kcal

Hot or iced

Iced Coffee 4.5 293 kcal



Add a Monin syrup for extra flavour 0.5 50 kcal
French vanilla, macaron or salted caramel

TEA

Outstanding, quality tea from Birchalls, the UK's only solar powered tea factory

3.3

English Breakfast 2 kcal

Earl Grey 2 kcal

Lemongrass and Ginger 0 kcal

Green Tea and Peach 0 kcal

Decaf 2 kcal

Fresh Mint 0 kcal

CHOCOLAT CHAUD

A decadent French hot chocolate, served in a teapot,
with a cup of whipped cream 472 kcal

4.9

GRAND CHOCOLATE MOUSSE

V GF

The Parisian icon with a devilishly decadent twist. Dig in. Serve yourself. Customise
every bite. It's our original recipe, made to share or savour solo – no judgement!

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

For two 19 1489 kcal

For three to four 24.5 1968 kcal

FROMAGE

Our cheeses are the real deal – bold,
creamy & unapologetically French

GF 12

Four cheeses of your choice, quince jelly, biscuits 476 kcal

CHOOSE FROM

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



DIGESTIF

COCKTAILS & FIZZ

Flat White Martini 12.5

Absolut vanilla vodka, espresso & Norfolk
Nog single malt cream liqueur. An espresso
martini for flat white lovers

Côte Royale 9.5

Crémant sparkling wine, Chambord raspberry
liqueur. Simple and elegant

Champagne Lanson VG 15 // 77

Fresh & elegant. A stylish sipper
Glass 125ml // Bottle

Crémant 9 // 37

White or Pink. All the fun of Champagne,
without the price tag
Glass 125ml // Bottle

DESSERT WINE & PORT

Domaine de Barroubio

6.2 // 19.5

Muscat de Saint-Jean-de-Minervois

Sustainably produced sweet Muscat.
Notes of elderflower, white grape & lychee
Glass 100ml // Half-Bottle

Domaine Cazes, Rivesaltes

Ambré 10.2 // 32

Grenache Blanc

Sticky caramelised citrus & toasted nuts.
Glass 100ml // Half-Bottle

Quinta do Crasto, Late Bottled Vintage Port 7

Portugal

Plummy, rich and smooth. Classic

BRANDY

Courvoisier 6 // 10

Courvoisier VSOP 6.6 // 10.3

Courvoisier XO 9.1 // 16

Castarède Bas Armagnac 10ans 9.1 // 16

Sassy Calvados Fine 6.9 // 10.4

*Frites demolished, bottles popped, desserts devoured,
and memories made. We're here all day, every day –
from Brasserie Breakfasts to late-night soirées.
Swing by anytime, we'll save you a seat*

V Vegetarian VG Vegan GF Gluten Free GF Gluten Free Option A Alcohol



Spotted this stamp? It means the dish is made with ingredients handpicked in France: breads
from French bakers, cream from Brittany, Comté and Camembert from cheese connoisseurs,
whole roast chickens, and sweet staples like Canelés, Madeleines, and Crème Caramel.

We source the best of France, so you get the true brasserie experience.



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.

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:** 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.