

# PRIX FIXE



2 Courses 21.50  
3 Courses 25.50

Available from 11.30am  
Monday to Friday

## Free glass of fizz?

Sign up to our newsletter to enjoy  
a complimentary glass of fizz  
or soft drink for you and a friend,  
as well as lots more exclusive offers.



## A SELECTION OF OUR FAVOURITE DRINKS

### COCKTAILS

#### Côte Royale 8.85

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

#### Citrus Spritz 11.60

*Our take on an Aperol Spritz*

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

#### Rosé Negroni 10.35

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

#### Flat White Martini 11.95

Absolut vanilla vodka, Norfolk Nog single  
malt cream liqueur, French vanilla syrup  
and espresso, garnished with coffee beans

#### Kir Rosé 8.50

*Non-alcoholic*

Kisumé sparkling non-alcoholic rosé,  
blackcurrant syrup and a raspberry *50 kcal*

#### 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



175ml

9.75



250ml

13.15



500ml

25.60



BOTTLE

35.00

### WHITE WINE

#### Longue Roche, Sauvignon Blanc

*Côtes de Gascogne IGP*

Super fresh and full of citrus

8.55

11.45

22.20

29.90

### ROSÉ WINE

#### Aubert & Mathieu, Palooza

*Pays d'Oc*

This ultra pale, blushing rosé embodies the  
carefree ambience of a summer in Provence,  
refreshing and easy drinking

9.15

12.35

23.95

32.55

### BEERS

#### 1664 4.6%

Premium French lager with  
aromatic hops from Alsace

660ml

8.10

#### Meteor 4.5%

A refreshing, well-balanced  
golden lager

330ml

5.65

#### Lucky Saint 0.5%

*Non-alcoholic*  
De-alcoholised unfiltered  
German lager *53 kcal*

330ml

5.95

### DESSERT WINES



100ml

9.90



375ml

31.00

#### Domaine Cazes, Rivesaltes Ambré

*Grenache Blanc*

Aged for six years in oak, giving a  
glowing amber colour and intense  
flavours of candied citrus, toasted nuts  
and dried fig. Perfect with blue cheese

#### Domaine de Barroubio

*Muscat de Saint-Jean-de-Minervois*

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

5.80

18.15

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

WEEKDAY

À TRAVERS



SHARING & STARTERS

Olives 4.80  
Garlic, herbs and peppers 86 kcal

Camembert Brûlée 10.80  
Caramelised cheese, grape chutney, walnuts and toasted sourdough baguette 567 kcal

Charcuterie 10.25  
Savoie ham, truffle saucisson, coppa ham and pickled vegetables with garlic sourdough croûtes 396 kcal

Fougasse 7.25  
A Provençal sharing garlic bread 606 kcal

Mushroom Rillettes 8.95  
Shredded Fable mushrooms, spiced tomato compote, celeriac remoulade and seeded sourdough bread 468 kcal

French Onion Soup 8.95  
Our recipe from our very first restaurant, opened in 2007  
Rustic French onion soup topped with Comté rarebit sourdough baguette slices 317 kcal

Chicken Liver Parfait 9.95  
Pink pepper butter, grape chutney and pickled vegetables with toasted sourdough baguette 475 kcal

Crab Maison 11.50  
Crab, avocado, cucumber, capers, shallots and mayonnaise, topped with sliced radish, served with toasted sourdough baguette 209 kcal

Cheese Soufflé 10.80  
A twice-baked cheese soufflé, topped with Camembert, served with shallots, parsley, chervil and herb cream sauce 317 kcal

Calamari 9.95  
Breadcrumbed squid served with Provençal mayonnaise 606 kcal

Seared Scallops 13.75  
The winning dish from our Côte Kitchen Heroes competition  
Seared scallops with an orange beurre blanc, salted cucumber, samphire and brioche croutons 350 kcal

Steak Tartare 10.25  
A French classic rebooted with Korean flavours  
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 +7.25 717 kcal

Gluten-Free Menu Available Vegan Vegetarian

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MAINS

Breton Fish Stew 19.95  
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

Pan-Fried Salmon Béarnaise 19.95  
With homemade béarnaise sauce, lemon & garlic Tenderstem® broccoli and triple-cooked chips 830 kcal

Roasted Cornish Hake 21.50  
Petits Pois à la Française, salad vierge, smoked bacon velouté and crispy confit potatoes 911 kcal

Tuna Niçoise 18.45  
Soft-boiled egg, yellow peppers, anchovies, cherry tomatoes, baby gem, new potatoes, tapenade, herb aioli 554 kcal

Tarte Tatin à la Provençale 16.50  
A sun-dried tomato, grilled aubergine, red pepper and red onion tarte tatin topped with Boursin cheese and watercress 847 kcal

LUNCH RAPIDE  
Our lunch rapide menu features quick lunch options with a side of frites or salad, available Monday to Friday 11.30am - 6pm

Salade d’été 9.95  
A salad of pickled rainbow carrots, shallots, cucumbers and baby gem lettuce on an almond Romesco sauce with crispy chickpea panisse and pistachio dukkah 331 kcal  
Add grilled chicken breast +5.00 271 kcal

MOULES  
Rope-grown British mussels

À la Provençale 15.95  
In a tomato, red pepper, harissa & basil Provençal sauce 550 kcal

Au vin Blanc 16.95  
In a white wine, shallot & cream sauce 772 kcal

Confit Duck à l’Orange 21.50  
On a bed of braised red cabbage with a bitter orange sauce and gratin dauphinois 696 kcal

Tomato and Harissa Tagine 16.50  
A slow-cooked fiery harissa stew with giant couscous, chickpeas, tomato and courgette, served with za'atar flatbread 878 kcal

Confit Pork Belly 20.75  
Savoy cabbage, confit shallots, golden sultanas, apples and gratin dauphinois, with a Calvados & thyme jus 878 kcal

Beef Cheek Bourguignon 22.95  
We elevate this comforting stew from Burgundy with five-hour slow-cooked beef cheek  
Mushrooms, bacon lardons and Chantenay carrots with potato purée and crispy onions 957 kcal

Poulet Breton 20.50  
Responsibly reared in Northern France  
Corn-fed roasted half chicken with a Café de Paris butter, sautéed new potatoes, herb garnish 711 kcal

Jambon-Beurre 12.95  
The most popular sandwich in France  
A baguette filled with Wiltshire ham and Brittany salt butter, served with a celeriac remoulade 866 kcal

Sirloin Steak Baguette 15.95  
Filled with red onion jam, watercress and Brittany salt butter served with a béarnaise sauce to dip 1138 kcal

Crab Croque Monsieur 13.95  
A twist on the classic croque, topped with a Comté and crab Mornay sauce 660 kcal  
Make it a Madame and add fried egg +1.00 120 kcal

Petits Pois à la Française 4.95  
Buttered peas with baby gem lettuce, smoked bacon & confit shallots 426 kcal

Tenderstem® Broccoli 6.25  
With lemon, garlic & herb aioli 266 kcal

Gratin Provençal 5.50  
A harissa spiced ratatouille baked with Boursin cheese 207 kcal

STEAKS

Cut and prepared in the Côte Butchery

Côte de Boeuf (22oz) 67.95  
A sharing rib-eye steak experience, where grass-fed British & Irish beef is dry-aged for 30 days in our Himalayan rock salt chamber. Served with truffle hollandaise, frites and a choice of two sides 1125 kcal per person  
Recommended medium

Steak Frites Deluxe (8oz) 26.75  
Sirloin steak with Café de Paris butter, served with triple-cooked chips, Côte salt and a herb garnish 767 kcal  
Recommended medium rare

Rib-Eye (10oz) 29.75  
Served with frites and a herb garnish 991 kcal  
Recommended medium

Fillet (7oz) 33.50  
The most tender of cuts, served with frites and a herb garnish 615 kcal  
Recommended medium rare

Steak Frites 18.25  
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  
To perfectly complement your steak

Café de Paris Butter 2.45  
A refined blend of historic French herbs and spices 113 kcal

Truffle Hollandaise 2.95 245 kcal

Wild Mushroom 2.95 112 kcal

Peppercorn 2.95 114 kcal

Béarnaise 2.95 245 kcal

Garlic Butter 1.95 106 kcal

BURGERS

Côte Burger 17.55  
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 17.55  
Vegan burger patty, truffle mayonnaise, caramelised red onion, baby gem, tomato & pickles in a brioche bun with frites 1060 kcal

Upgrade to triple-cooked truffle chips +1.00 133 kcal

PRIX FIXE  
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Wine Carafes 500ml +18.80  
Why not elevate your meal with a carafe of our highly rated Anciens Temps red, white or rosé?

STARTERS

Truffle Corn Soup 8.95  
With sautéed chestnut mushrooms, charred corn and brioche croutons 296 kcal  
(option available 231 kcal)

Confit Duck Rarebit 8.95  
Comté cheese & confit duck béchamel on toasted brioche, topped with poached egg 331 kcal

Crispy Whitebait 6.95  
Served with Provençal mayonnaise 659 kcal

Boursin Romesco Salad 8.95  
A salad of pickled vegetables on an almond Romesco sauce with crispy panisse, pistachio dukkah and crumbled Boursin cheese 233 kcal

MAINS

Fish Parmentier 6.95  
Haddock, prawns & salmon in a white wine & leek sauce, topped with potato purée and a Comté crust 640 kcal

Poulet au Bacon 8.95  
Marinated chicken breast in garlic, thyme & smoked paprika, with a smoked bacon velouté and salad vierge served with frites 623 kcal  
Upgrade to triple-cooked truffle chips +1.00 133 kcal

Steak Frites 18.25  
5oz minute steak topped with garlic butter, served with frites and a herb garnish 577 kcal  
Upgrade to an 8oz sirloin with triple-cooked chips and Café de Paris butter +8.00 767 kcal

Tomato and Harissa Tagine 16.50  
A slow-cooked fiery harissa stew with giant couscous, chickpeas, tomato and courgette, served with za'atar flatbread 878 kcal

DESSERTS

Ice Cream & Sorbet 6.95  
Two scoops of vanilla, chocolate or salted caramel ice cream, lemon or raspberry sorbet 229 kcal  
(option available 116 kcal)

Chocolate Mousse 6.95  
Velvety dark chocolate mousse 583 kcal

Blueberry Financier 8.95  
A baked almond & brown butter cake with blueberries and vanilla ice cream 546 kcal

Cheese Plate 6.95  
Three cheeses with a grape chutney and sourdough baguette. Choose from: Comté, Pont-l’Évêque, Roquefort, Délice de Bourgogne, Chèvre Buchette 424 kcal