

# CÔTE

## À LA CARTE

AVAILABLE FROM 12PM MONDAY TO FRIDAY AND 12:30 PM ON WEEKENDS AND BANK HOLIDAYS.

### FOR THE TABLE

#### WYE VALLEY ASPARAGUS FRITES 8.95

Panko-crusted asparagus, deep-fried and topped with grated Comté cheese, served with an anchovy mayonnaise for dipping (to share)

#### OLIVES 4.25

Garlic, herbs & peppers



#### BAKED CAMEMBERT 9.95

Honey tomatoes & toasted sourdough baguette



#### CHARCUTERIE BOARD 9.95

Bayonne ham, truffle saucisson, Coppa ham & pickles with toasted sourdough baguette

#### BAGUETTE 4.50

With your choice of Brittany salt butter, an almond romesco & herb oil dip or olive oil & cabernet sauvignon vinegar



#### FOUGASSE 6.75

A Provençal sharing garlic bread



#### RAINBOW CRUDITÉS 6.75

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



### STARTERS

#### GRILLED WYE VALLEY ASPARAGUS 9.95

On a bed of Béarnaise sauce, topped with a fried egg and crispy Savoie Ham

#### CHICKEN LIVER PARFAIT 9.25

Pink pepper butter, fig compote & pickles with toasted sourdough baguette

#### CRAB MAISON 10.50

Crab, avocado, cucumber, capers, shallots & mayonnaise, topped with sliced radish & served with toasted sourdough baguette

#### SEARED SCALLOPS 12.25

Fresh seared scallops on a bed of petit pois, confit shallots & bacon lardons, with apple slices, micro salad and served with a herb cream sauce



#### FRENCH ONION SOUP 7.95

Rustic French onion soup topped with Comté rarebit sourdough baguette slices

#### CALAMARI 8.95

Breadcrumbs squid, served with Provençal mayonnaise

#### CHEESE SOUFFLÉ 9.95

A twice-baked cheese soufflé, topped with Camembert, and served with shallots, parsley, chervil and a herb cream sauce

#### WARM TOMATO SALAD 7.95

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

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## MAINS

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### ROASTED RUMP OF SPRING LAMB 22.95

With confit shallots, new season peas and broad beans in a lightly spiced aromatic sauce topped with fresh apple batons. Served with curry leaf frites.  
Recommended medium

### SALADE MAISON 14.95

Shredded chicken with baby gem & endive, cherry tomatoes, crispy capers & tarragon, in a creamy anchovy dressing with Comté cheese, panisse chickpea croutons and a poached egg



### BAKED RATATOUILLE 14.95

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



### CONFIT PORK BELLY 18.95

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



### CONFIT DUCK À L'ORANGE 19.50

On a bed of braised red cabbage with a bitter orange sauce and gratin dauphinois potatoes



### MUSHROOM BOURGUIGNON 15.25

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



### PAN-FRIED SALMON BÉARNAISE 18.50

With homemade béarnaise and triple-cooked chips



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## CÔTE CLASSICS

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### BEEF CHEEK BOURGUIGNON 21.50

5 hour slow-cooked beef cheek, mushrooms, bacon lardons and Chantenay carrots with potato purée & crispy onions



### BRETON FISH STEW 18.75

Mussels, prawns, sea bass & confit potatoes, in a tomato, white wine & chilli sauce with sourdough baguette

### POULET BRETON RÔTI 18.75

Corn-fed marinated roasted half chicken, served with confit potatoes and a herb salad

Recommended with Sauce Diane +2.75 (37 kcal)



### MOULES FRITES 16.25

In a white wine, shallot & cream sauce served with frites

### TUNA NIÇOISE 17.50

Grilled tuna steak, soft boiled egg, French beans, anchovies, cherry tomatoes, baby gem, confit potatoes & tapenade with mustard vinaigrette, cream cheese dressing, shallots & tarragon



### FISH PARMENTIER 16.50

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



## STEAKS

### CÔTE DE BOEUF (22OZ) 63.95

Grass-fed British & Irish beef, dry-aged for 30 days and matured in our Himalayan rock salt ageing room for a deeper flavour.

Served with homemade truffle hollandaise, a herb salad, frites and a choice of two sides

Recommended medium (for two)



### FILLET (7 OZ) 30.95

The most tender of cuts. Served with frites and a herb salad.  
Recommended medium rare



### RIB-EYE (10 OZ) 26.95

Served with frites and a herb salad.  
Recommended medium



### SIRLOIN (8 OZ) 24.50

Served with frites & a herb salad.  
Recommended medium rare



### STEAK FRITES 16.50

Minute steak topped with garlic butter and served with a herb salad and frites

#### ADD A SAUCE

### BLACK GARLIC JUS GF 2.75

### GARLIC BUTTER V GF 1.95

### PEPPERCORN GF 2.75

### BÉARNAISE V GF 2.75

### WILD MUSHROOM V GF 2.75

### TRUFFLE HOLLANDAISE V GF 2.75

### SAUCE DIANE GF 2.75

## BURGERS

### CÔTE BURGER 16.75

Beef burger, Reblochon cheese, truffle mayonnaise, caramelised red onion, baby gem, tomato & pickles in a brioche bun with frites

Add smoked streaky bacon +1.00 54 kcal

### VEGAN BURGER 16.75

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



## SIDES

### FRENCH BEANS AMANDINE 4.50

With confit shallots, crispy onions & toasted flaked almonds



### TRIPLE-COOKED TRUFFLE CHIPS 5.50



### SMOKED BACON & COMTÉ DAUPHINOIS POTATOES 5.50



### TOMATO, BASIL & SHALLOT SALAD 4.50



### ROSEMARY & COMTÉ CHIPS 5.50



### FRITES 4.50



### DAUPHINOIS POTATOES 4.50



### CREAMED SPINACH AU GRATIN 5.50

Baked with Comté cheese  
(V option available 214 kcal)



### GREEN SALAD 4.50

With herbs, avocado & cucumber in a mustard vinaigrette



## DESSERTS

### STRAWBERRY & RHUBARB MESS 8.25

Crushed meringue served with strawberries, basil, homemade rhubarb compote, elderflower syrup and decadent vanilla crème diplomat.

### STRAWBERRY & ELDERFLOWER CRÈME BRÛLÉE 8.25

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



### WARM CHOCOLATE FONDANT 8.25

Salted caramel sauce, hazelnut tuile, vanilla ice cream



### MADELEINE 6.75

Three warm butter madeleines, dusted with icing sugar



### APPLE TARTE TATIN 14.95

Caramelised apples with a puff pastry base, salted caramel sauce and vanilla ice cream.

To share



### PARIS-BREST 8.95

A baked choux pastry filled with a pistachio praline chantilly & a sour cherry compote, served with a warm chocolate sauce



### CRÈME CARAMEL ROYALE 9.50

With Chambord raspberry liqueur & a blackberry salad



### CRÈME CARAMEL CLASSIQUE 8.25

Traditional set vanilla pod custard with dark caramel & cream

### CHOCOLATE SALTED CARAMEL TART 8.25

Vanilla ice cream



### CAFÉ GOURMAND 8.25

A selection of miniature desserts. Lemon macaron, pistachio profiterole & a warm butter madeleine, with a coffee of your choice



### ICE CREAM & SORBET 6.50

Two scoops of vanilla, chocolate or salted caramel ice cream, lemon or raspberry sorbet (VG option available 116 kcal)



## CHEESE

### MORBIER

A raw milk cheese from the famous Montbéliarde cows. Morbier is characterised by its fruitiness and a thin layer of ash running through the middle



### CHÈVRE BUCHETTE FRAIS CENDRÉS

Fresh whole pasteurised goat's milk cheese with a firm texture, coated in a fine dark ash rind

### BRIE AUX TRUFFES

Known as the king of cheeses, laced with black truffle shavings. The truffles bring out the natural earthy qualities of the creamy raw cow's milk brie



### PONT-L'ÉVÊQUE

Originally made by monks, this soft, creamy pasteurised cheese is textured and smooth, with subtle hints of salt and a fruity edge



### ROQUEFORT MIRAVAL

Traditionally from Lille, this classic, French cannon ball pasteurised cheese is rich, aromatic & chewy, with nutty flavours

### TOMME DE SAVOIE

Calories are given per 45g serving. Adults need around 2000kcal a day. Produced in an environment where, Wheat, Sulphites Celery, Eggs, Milk, Tree Nuts, Mustard, Soya, Fish, Crustaceans and Molluscs are handled.



### DELICE DE BOURGOGNE

Calories are given per 50g serving. Adults need around 2000kcal a day. Produced in an environment where, Wheat, Sulphites, Celery, Eggs, Milk, Tree Nuts, Mustard, Soya, Fish, Crustaceans and Molluscs are handled.



### REBLOCHON

A washed rind raw cow's milk cheese from the Alps region with a long lasting nutty taste and a smooth delicate centre

### COMTÉ

This hard raw cow's milk cheese is matured to perfection in the silence & darkness of special caves in the mountains where the cheese gets its unique taste, texture and colour



### FOURME D'AMBERT

Traditionally from Lille, this classic, French cannon ball pasteurised cheese is rich, aromatic & chewy, with nutty flavours



Any optional service charge that you leave is a direct reward for the team who made your experience special. We therefore ensure that 100% of the service charge goes to the team in the restaurant where it was given.

It is entirely your choice whether or not to pay this service charge. Please ask if you wish it to be removed.