

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

3 courses 25 per person
Including a glass of wine, beer or
soft drink

STARTERS

French Onion Soup

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

Potted Crab

Lobster butter, seeded
sourdough 442 kcal

Warm Beetroot Salad

Beetroot romesco sauce,
almonds, apple 352 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*

Minute Steak (5oz)

Sun-dried tomato butter,
frites 437 kcal

Upgrade to an 8oz sirloin +8
228 kcal

Seafood Linguine

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

Roast Chicken Salad

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

French Onion Baguette

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

Ask our team for our vegan main

DESSERTS


Chocolate Praline Tart

Cherry compote,
vanilla ice cream 414 kcal

Pistachio Crème Brûlée

A burnt French custard,
pistachio crumb 505 kcal

Ice Cream Duo

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

 Vegetarian  Vegan  Gluten Free  Gluten Free Option

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accredited by
coeliacuk
live well gluten free

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.

RESTAURANT WEEK

CÔTE
BRASSERIE