

CÔTE BRASSERIE

2 courses 20

Including a glass of wine, beer or soft drink

TO START

Leek & Potato Soup

Topped with chives & brioche croutons 178 kcal
Add smoked salmon +2 88 kcal

Marinated Tomato Salad

Chèvre cream, rocket, raspberry dressing & brioche croutons 318 kcal

Pork Rillettes

With pickled cucumbers, celeriac remoulade & seeded sourdough 373 kcal

Crispy Whitebait

With tartare sauce & lemon 596 kcal
Upgrade to calamari +5 672 kcal

MAINS

Steak Frites

5oz minute steak with garlic butter & free-flow frites 628 kcal

Poulet Grillé

Chargrilled chicken breast with creamy mushroom & thyme sauce, gratin dauphinois potatoes & rocket 727 kcal

Creamy Tomato Mafalde

Mafalde pasta ribbons, creamy tomato Provençal sauce & grilled courgettes 673 kcal
Add grilled king prawns +5 140 kcal

Fish Parmentier

Hake, prawns & smoked salmon in a white wine & leek sauce, topped with potato purée & cheese crust 681 kcal

TO FINISH

Cherry & Chocolate Crêpe

With cherry compote, vanilla ice cream & chocolate sauce 383 kcal

Elderflower Crème Brûlée

A burnt French custard with strawberry & basil salad 539 kcal

Ice Cream Duo

Two scoops of vanilla, chocolate or salted caramel ice cream, or lemon or raspberry sorbet 229 kcal

Cheese Plate

Three cheeses of your choice, quince jelly, charcoal crackers & seeded sourdough 485 kcal

Vegetarian Vegetarian Option Vegan Vegan Option Gluten Free Gluten Free Option

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We are 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.



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.