HORS D'OEUVRES

BREAD

Sourdough baguette with butter

OLIVES We
Marinated in garlic & herbs

FOUGASSE **0** 5,50 A signature Provençal leaf-shaped garlic bread

STARTERS

BEETROOT SALAD 0 6,75
Warm violet and candy beetroot with a crème

fraîche, goat's curd and horseradish dressing, topped with hazelnuts

CALAMARI 7,50
Sautéed breadcrumbed squid with tartare sauce

CRAB MAISON 9,50
British crab with mayonnaise, avocado, red

onion, cucumber and capers. Served with toasted sourdough baguette

PRAWN GRATINÉE 8,50
King prawns in a white wine, garlic, chilli and tomato sauce with toasted croutons

FRENCH ONION SOUP 6,50

A Parisian classic

Rustic French onion soup with Comté sourdough croûtes (option available)

CHICKEN LIVER PARFAIT 7,50
Served with apple chutney and toasted sourdough baguette

MUSHROOM PÂTÉ © 6,25 Field and porcini mushroom pâté, marinated shimeji mushrooms served with sourdough

LIGHT MAINS

Tuna Nicoise 14.95

Chargrilled tuna steak, cherry tomato, French beans, new potatoes, black olives, baby gem lettuce, soft boiled egg and mustard dressing

Paillard Salad 12,95

Chargrilled chicken breast, French beans, hazelnuts, endive, lettuce and croutons with a tarragon and caper dressing

CELERIAC STEAK
FRITES (0)

FRITES © 12,50 Chargrilled celeriac, lentils and sauce vierge served with frites

SALMON RATATOUILLE 14,50

Provençal pan-fried vegetables with a salmon fillet

CASSOULET

Hearty slow-cooked white bean stew gently simmered with wine and a blend of herbs. Originating from Southwest France

CASSOULET DE TOULOUSE 16,95

With confit duck leg, Toulouse sausage and bacon lardons, topped with melted garlic butter and sourdough croutons

MUSHROOM CASSOULET © 13,50 King oyster mushrooms with truffle and topped with sourdough croutons

MEAT & FISH

CONFIT PORK BELLY 15,95

Savoy cabbage, golden raisin and apple with a thyme and Calvados jus and gratin potato

BEEF CHEEK BOURGUIGNON 17,50

Our take on a Burgundy classic

Slow-cooked beef cheek, mushrooms, bacon lardons and potato purée

Moules Frites 13,95

Sustainably caught Scottish mussels

Mussels cooked in a simple white wine, cream and shallot sauce. Served with frites

FISH PARMENTIER 13,95

Haddock, prawn and salmon in a creamy white wine and leek sauce, potato purée and Comté cheese

ROASTED SEA BASS 16,95

Sea bass fillets, braised fennel, Champagne beurre blanc and tomato concasse

Breton Fish Stew 15,75

Traditional coastal stew from Brittany

Sea bass, mussels, prawns and squid with tomato, white wine and chilli. Served with French baguette

GRILL

3.25

POULET 'BRETON'

13,50

14,75

13,95

Corn-fed chicken reared in Northern France Chargrilled half chicken with frites and rocket

STEAKS

Grass-fed, 30 day aged. Sourced from responsible cattle farms & prepared in our own butchery

Served with frites and watercress

 100z Rib Eye
 20,50

 70z FILLET
 24,50

 100z Sirloin
 21,95

STEAK FRITES 13,50 Chargrilled minute steak (served pink) with frites and garlic butter

SAUCES

Garlic butter 🛡	1,50	
Peppercorn sauce	2,50	
Roquefort butter	2,50	
Wild mushroom sauce 🛡	2,50	
Béarnaise sauce 🛡	2,50	

CÔTE BURGER

Hand-made in our own butchery

7oz beef burger, melted Reblochon cheese, truffle mayonnaise, caramelised red onion, brioche bun and frites (French streaky bacon +£I)

VEGAN CÔTE BURGER 109

with shallots, croutons & mint

Moving Mountains $^{\text{\tiny{M}}}$ burger patty with vegan cheese and truffle mayonnaise, caramelised red onion, brioche bun and frites

SIDES

FRITES (e)	3,75
GREEN SALAD 🕼	3,75
TOMATO SALAD © with basil & shallots	3,75
GRATIN POTATO 🛡	3,75
CREAMED SPINACH V	4,50
FRENCH BEANS 🕖	3,75
PETIT POIS 🕼	3,75

PRIX FIXE

Monday – Thursday | 12pm - close Friday | 12pm - 7pm

Two courses 16,95
Three courses 20,95

STARTERS

PEAR & GOAT'S CHEESE SALAD © Endive, hazelnuts, raisin, pear and chicory with goat's cheese

CRISPY WHITEBAIT

With a garlic and lemon aioli

PORK TERRINE

With spiced apple chutney and pain de campagne

WILD MUSHROOM SOUP Served with toasted baguette and soya cream

MAINS

SEA BASS FILLET

Sea bass fillet with baby new potatoes, French beans and croutons with a caper and tarragon dressing

POULET GRILLÉ

Chargrilled chicken breast with a creamy wild mushroom and thyme sauce served with gratin potato

TOULOUSE SAUSAGES

Smoked Toulouse sausages, puy lentils and sautéed kale with a Dijonnaise dressing

CHICKPEA TABOULÉ 🐠

Red rice, roasted root vegetables, chickpeas, grilled broccolini and toasted seeds with a harissa dairy-free yoghurt

STEAK FRITES

Chargrilled minute steak (served pink) with frites and garlic butter. Upgrade to 8oz Rib Eye £2.95

DESSERTS

SEASONAL BERRY PAVLOVA 0

With crème Chantilly, meringue and seasonal berries

TARTE AUX MIRABELLES

A traditional plum and almond tart served with plum compote and crème Anglaise

CHOCOLATE MOUSSE
Velvety dark chocolate mousse

ICE CREAM AND SORBETS V

Two scoops

(ve option available)

GLUTEN-FREE MENU AVAILABLE 69

We are now cashless, apologies for any inconvenience this may cause.

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.

An optional gratuity of 12.5% will be added to your bill. All gratuities go to the team in this restaurant.