

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. *Nibble, sip, cheers, repeat* – savour the moment and finish feeling full. Come as a guest, leave as a regular

CANAPÉ MENU

Our favourites reimagined in bitesize

Canapés packages per person: Petit 12, Grand 15, Grande Fête 17

Select between three, five or seven canapés for your event

HOT

Calamari

Breadcrumbs squid, Provencal mayo

Fillet Steak

Toasted brioche, red onion jam

+1.5 supplement

Fable Mushroom

Sourdough croûte, celeriac remoulade

Tempeh

Maldon salt, Côte gravy

King Prawns Skewer

On a brioche baton

COLD

Shredded Chicken

In baby gem with a beetroot romesco

Potted Crab

Sourdough croûte, herbs

Savoie Ham & Camembert

Sourdough croûte, red onion jam

Chicken Liver Parfait

Toasted brioche, macerated figs

Smashed Avocado

Sourdough croûte, cherry tomatoes, pickled shallots

CHEESE

All served on a rye and charcoal cracker

Cantal

Grape chutney

Pont-l'Évêque

Quince paste

Délice de Bourgogne

Salted caramel

Roquefort

Macerated figs

Brie aux Truffes

Sourdough croûte, honey

SWEET

Chocolate Mousse

Velvety dark chocolate mousse

Tarte au Citron

Crème Chantilly, raspberry

Strawberry & Basil Salad

Berry coulis, vanilla Chantilly

( option available)

Canelé

Salted caramel sauce

Madeleine

Dusted with icing sugar

Raspberry Macaron

Chiffonade mint

 Vegetarian  Vegan  Gluten Free  Gluten Free Option  Alcohol

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accredited by



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.

APÉRITIFS

Apéritifs 90

Ten of our signature cocktails. Mix & match:

Côte Royale

Non-alcoholic Kir Rosé

Wine PACKAGES

Wine 100

Four bottles of delicious white or red. Mix & match:

Chardonnay

Merlot

Deluxe Wine 140

Five bottles of superior wine. Mix & match:

Picpoul de Pinet

Côtes-du-Rhône

Palooza Rosé

Crème de la Crème Wine 175

Five bottles of our finest wine. Mix & match:

Sauvignon Blanc (fancy)

Bordeaux

Mirabeau Azure

With any wine package add a bottle of Crémant de Bourgogne or Kisumé non-alc Rosé for just 30

Bière PACKAGES

Bière 55

Ten (330ml) bottles. Mix & match:

Meteor Lager

Meteor Session IPA

Lucky Saint non-alcoholic lager

Grande Bière 75

Ten (660ml) bottles of 1664 bière

LA GRAND FÊTE 200

Two bottles of fizz

Crémant de Bourgogne or
Kisumé non-alcoholic Rosé

Four bottles of wine

Mix & match Chardonnay or Merlot

Ten beers

Mix & match (330ml) Meteor Lager,
Meteor Session IPA or
Lucky Saint non-alcoholic lager