

CÔTE BRASSERIE

Your neighbourhood brasserie with baguettes from Brittany, bottles from Bordeaux and a kitchen that cooks like it's Paris every night. Nibble, sip, cheers, repeat – savour the moment and finish feeling full. We're French fun, not French formal

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 GF

Toasted brioche, red onion jam
+1.5 supplement

Fable Mushroom VG GF

Sourdough croûte, celeriac remoulade

Tempeh VG GF

Maldon salt, Côte gravy

King Prawns Skewer GF

On a brioche baton

COLD

Shredded Chicken GF

In baby gem with a beetroot romesco

Potted Crab GF

Sourdough croûte, herbs

Savoie Ham & Camembert GF

Sourdough croûte, red onion jam

Chicken Liver Parfait GF

Toasted brioche, macerated figs

Smashed Avocado VG GF

Sourdough croûte, cherry tomatoes, pickled shallots

CHEESE

All served on a rye and charcoal cracker

Cantal GF

Grape chutney

Pont-l'Évêque GF

Quince paste

Délice de Bourgogne GF

Salted caramel

Roquefort GF

Macerated figs

Brie aux Truffes GF

Sourdough croûte, honey

SWEET

Chocolate Mousse V GF

Velvety dark chocolate mousse

Tarte au Citron V

Crème Chantilly, raspberry

Strawberry & Basil Salad V GF

Berry coulis, vanilla Chantilly
(VG option available)

Canelé V A

Salted caramel sauce

Madeleine V

Dusted with icing sugar

Raspberry Macaron V GF

Chiffonade mint

V Vegetarian VG Vegan GF Gluten Free GF Gluten Free Option A Alcohol



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coeliacuk

the coeliac society

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

Malbec

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 0.5%

Lucky Saint Non-Alcoholic Hazy IPA 0.5%

Grande Bière 75

Ten (660ml) bottles of 1664 bière

LA GRANDE 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

Lucky Saint Non-Alcoholic Lager 0.5%

Lucky Saint Non-Alcoholic Hazy IPA 0.5%