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CÔTE

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## PRIX FIXE

AVAILABLE MONDAY - FRIDAY, EXCLUDES BANK HOLIDAYS  
2 COURSES 17.95 / 3 COURSES 21.95

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### STARTERS

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#### CRISPY WHITEBAIT

Served with Provençal mayonnaise

#### SALADE AU BACON

Bacon lardons tossed in a creamy anchovy dressing with endive and gem lettuce salad, cherry tomatoes, panisse chickpea croutons and crispy capers, topped with a poached egg

GF

#### TOMATO & RED PEPPER SOUP

Drizzled with herb oil, served with toasted sourdough baguette

VG V

#### CHARCUTERIE BOARD

Bayonne ham, Coppa ham and pickles, served with toasted sourdough baguette

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### MAINS

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#### PAN-FRIED SEA BASS

With confit potatoes, griddled courgettes, tarragon and a tomato béarnaise sauce, topped with tapenade

GF

#### STEAK FRITES

Minute steak topped with garlic butter and served with a herb salad and frites  
Upgrade to 8oz Sirloin +5.00 (198 kcal)

GF

#### BAKED RATATOUILLE

With Chèvre goat's cheese from Centre Loire Valley and haricot beans, topped with courgette and served with sourdough baguette  
(V option available 655 kcal)

V

#### POULET GRILLÉ

Chargrilled chicken breast, creamy mushroom & thyme sauce served with a herb salad and frites

GF

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### DESSERTS

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#### ICE CREAM & SORBET

Two scoops

V

#### CHOCOLATE MOUSSE

Velvety dark chocolate mousse

V GF

#### CRÊPE AUX CERISES

With warm dark chocolate sauce, cherry compote and a pistachio chantilly

V

#### CHEESE PLATE

A selection of 3 French cheeses with a fig chutney & sourdough baguette.

Choose from the following cheeses, Roquefort, Délice de Bourgogne, Pont l'Évêque, Chèvre Buchette, Comté

Any optional service charge that you leave is a direct reward for the team who made your experience special. We therefore ensure that 100% of the service charge goes to the team in the restaurant where it was given.

It is entirely your choice whether or not to pay this service charge. Please ask if you wish it to be removed.