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Côte Brasserie (UK)

Menu Prices — October 24, 2026

Côte Brasserie (UK) menu with prices in United Kingdom, updated November 2025: 71 items across 12 categories, prices from £1.50 to £45.95.

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Côte Brasserie (UK) Menu with Prices (United Kingdom)

Côte Brasserie (UK) menu with prices in United Kingdom, updated November 2025: 71 items across 12 categories, prices from £1.50 to £45.95. Prices are collected by PriceListo and may vary by location. See the latest prices online at uk.pricelisto.com/menu-prices/cote-brasserie-uk

Menu categories: Picked for you · Starters · Mains · Sides · Sauces · Desserts · White Wine · Red Wine · Rosé Wine · Sparkling & Champagne · Beer & Cider · Soft Drinks

Picked for you

ITEM	PRICE
10oz Ribeye Steak Flavourful and succulent. Recommended medium. Served with frites & watercress (Serves:1)	**£23.95**
7oz Fillet Steak The most tender of steaks. Recommended medium rare. Served with frites & watercress (Serves:1)	**£29.50**
Beef Bourguignon 6 hour slow-cooked beef, mushrooms, bacon lardons, potato purée (Serves:1)	**£18.50**
Paillard Salad Chargrilled chicken breast, French beans, endive, lettuce, hazelnuts, croutons, tarragon & caper dressing (Serves:1)	**£14.25**
Poulet Breton Demi-poulet Breton mariné, élevé au maïs, accompagné de cresson frais et de gratin dauphinois crémeux. Choisissez votre...	**£16.25**

Starters

ITEM	PRICE
French Onion Soup Soupe à l'oignon à la française, garnie de croûtons de pain au levain gratinés au Comté.	**£6.95**
Crab Maison British crab, avocado, cucumber, capers, red onion, mayonnaise, toasted baguette (Serves:1)	**£10.25**
Fougasse A Provençal garlic bread (Serves:1)	**£6.25**
Calamari Breadcrumbed squid, tartare sauce (Serves:1)	**£8.50**
Olives Un mélange d'olives marinées avec de l'ail fraîchement haché et une savoureuse touche d'herbes aromatiques.	**£3.75**
Cheese Gougères Petits choux dorés parfumés à la moutarde de Dijon. (Pour 1 personne).	**£4.95**
Smoked Salmon Croquettes Red pepper aioli (Serves 1).	**£5.95**

Mains

ITEM	PRICE
Beef Bourguignon (Mains) 6 hour slow-cooked beef, mushrooms, bacon lardons, potato purée (Serves:1)	**£18.50**
10oz Ribeye Steak (Mains) Flavourful and succulent. Recommended medium. Served with frites & watercress (Serves:1)	**£23.95**
Confit Pork Belly Porc confit accompagné de chou de Savoie, pommes de terre dauphinoises gratinées et arrosé d'un jus parfumé au Calvados...	**£17.25**

ITEM	PRICE
Paillard Salad (Mains) Faux filet de poulet grillé, haricots verts croquants, endive amère, laitue fraîche, noisettes grillées, croûtons croust...	**£14.25**
Côte Burger 7oz beef burger, melted Reblochon cheese, truffle mayonnaise, caramelised red onion, brioche bun and frites (French stre...	**£15.95**
Breton Fish Stew Mussels, prawns, squid, sea bream, tomato, white wine & chilli, toasted baguette (Serves:1)	**£17.25**
7oz Fillet Steak (Mains) The most tender of steaks. Recommended medium rare. Served with frites & watercress (Serves:1)	**£29.50**
Vegan Côte Burger Un burger étoilé composé d'un steak végétal Moving Mountains™, garni de fromage végétalien fondant et d'une mayonnaise à...	**£15.95**
Calamari (large) Tranches de calamars enrobées de chapelure croustillante, accompagnées d'une sauce tartare crémeuse, parfait pour deux p...	**£14.95**
Sirloin 8oz Served with frites & watercress. Recommended medium rare (Serves 1).	**£22.95**
Poulet Breton (Mains) Corn-fed marinated half chicken, watercress, gratin dauphinoise, with your choice of sauce (Serves:1)	**£16.25**
Tuna Niçoise Grilled tuna steak, free-range soft boiled egg, French beans, anchovies, cherry tomatoes, baby gem, potatoes, tapenade,...	**£15.75**
Squash Taboulé Un mélange vibrant de courge musquée rôtie et de courgettes, accompagné de couscous parfumé au harissa. Ce taboulé est a...	**£13.95**
Confit Duck Bigarde Canard confit accompagné de betteraves dorées, fenouil croquant et pois mange-tout, nappé d'une sauce à l'orange amère....	**£18.50**
Sea Bream Nantais Roasted chicken velouté, samphire, courgettes, new potatoes (Serves 1).	**£17.25**

Sides

ITEM	PRICE
Gratin Dauphinois Potatoes (Serves:1)	**£4.25**
Frites (Serves:1)	**£4.25**
Creamed Spinach Une généreuse portion d'épinards tendrement mijotés, enrichis par une sauce crémeuse onctueuse. Ce plat d'accompagnement...	**£5.25**
Tomato Salad Tranches de tomates fraîches accompagnées de basilic parfumé et de délicats éclats d'échalotes.	**£4.25**
Green Salad Salade verte croquante, garnie de feuilles de laitue fraîche, de concombres tranchés finement et de radis, le tout arros...	**£4.25**
Truffle Potato Purée (Serves:1)	**£4.75**
Baguette Brittany salt butter (Serves 1).	**£3.75**
Triple Cooked Truffle Chips (Serves:1)	**£5.25**
Sautéed Garlic Greens French beans, mangetout & fennel (Serves 1).	**£4.25**
Smoked Bacon and Comté Gratin potatoes (Serves 1).	**£5.25**

ITEM	PRICE
Ratatouille A Provençal vegetable stew (Serves 1).	**£4.25**

Sauces

ITEM	PRICE
Peppercorn Sauce (Serves:1)	**£2.50**
Garlic Butter (Serves:1)	**£1.50**
Mushroom Sauce (Serves:1)	**£2.50**
Béarnaise Sauce (Serves:1)	**£2.50**
Côte Butter Chicken glaze, chervil, tarragon (Serves:1)	**£2.50**

Desserts

ITEM	PRICE
Warm Chocolate Fondant Salted caramel sauce, hazelnut tuile, crème fraîche (Serves 1).	**£7.50**
Crème Caramel Traditional set vanilla pod custard with dark caramel and cream (Serves:1)	**£7.75**
Chocolate and Salted Caramel Tart With vanilla ice cream (Serves:1)	**£7.75**
Almond Financier Warm almond butter cake with sour cherry compote & crème fraîche (Serves 1).	**£7.50**

White Wine

ITEM	PRICE
Chablis Olivier Tricon. Crisp with citrus notes and a mineral finish.	**£42.50**
Vin de France Anciens Temps Blanc | A lovely white from the Pyrenées | A Côte exclusive	**£21.95**
Picpoul De Pinet Domaine De Roquemolière. Melon and lime freshness.	**£30.25**
Chardonnay Arômes de melon et d'ananas subtilement mêlés à des notes boisées délicates. Originaire des terres ensoleillées du Pays...	**£25.50**

Red Wine

ITEM	PRICE
Côtes du Rhône Villages AOP, Maison Sinnae, Element ‘Luna’| Bright & approachable	**£29.50**
Pinot Noir Les Mougeottes, Vin De Pays D’Oc. Hints of black cherry and raspberry fruit.	**£33.50**

ITEM	PRICE
Vin de France (Red Wine) Anciens Temps Rouge | A light & lovely red | A Côte exclusive	**£21.95**
Merlot Chemin De Marquiere, Vin De Pays D'Oc. Smooth plum, blackberry and herbal spice.	**£24.95**

Rosé Wine

ITEM	PRICE
Vin de France (Rosé Wine) Anciens Temps Rosé | Easy-drinking from sunny Languedoc	**£21.95**

Sparkling & Champagne

ITEM	PRICE
Veuve Ambal Crémant de Bourgogne | A Burgundian fizz	**£31.95**
Gobillard Brut Tradition, NV, Champagne | An elegant classic	**£45.95**

Beer & Cider

ITEM	PRICE
Meteor (33cl) 4.6% One of the last independent, family owned breweries in France.	**£5.25**
Sassy Cidre 4% Cidre pétillant, 100% pommes biologiques de Normandie.	**£5.95**
Meteor IPA A French-style IPA, brewed exclusively for Côte (Serves 1).	**£5.95**
Gallia Faux	**£5.95**

Soft Drinks

ITEM	PRICE
Coca Cola (Serves:1)	**£3.50**
Frobishers Elderflower A softly sparkling elderflower pressé, fresh and fragrant in equal measure. (Serves:1)	**£4.25**
Diet Coke (Serves:1)	**£3.25**
Belu Still (Large) Belu natural mineral water is drawn directly from our dedicated source within an Area of Outstanding Natural Beauty in t...	**£5.50**
Coke Zero (Serves:1)	**£3.25**
La Mortuacienne Cloudy Lemonade (Serves:1)	**£3.50**
Frobishers Raspberry and Rhubarb A sparkling raspberry and rhubarb pressé with botanical undertones of juniper, bergamot and ginger. (Serves:1)	**£4.25**

ITEM	PRICE
Belu Still (Small) Belu natural mineral water is drawn directly from our dedicated source within an Area of Outstanding Natural Beauty in t...	**£2.95**
Belu Sparkling (large) Eau minérale pétillante Belu (grande bouteille) est capturée à sa source dans les collines pittoresques du centre du Pay...	**£5.50**