

CÔTE

GF BREAKFAST

BREAKFAST SERVED UNTIL 11:30 MONDAY TO SUNDAY

COOKED BREAKFAST

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12.45

French streaky bacon, sautéed rosemary potatoes, chestnut mushrooms, grilled cherry tomatoes on the vine, harissa-spiced haricot beans, your choice of eggs & gluten free toast



GF GARDEN BREAKFAST

10.45

Sautéed rosemary potatoes, chestnut mushrooms, grilled cherry tomatoes on the vine, smashed avocado, sautéed garlic spinach, harissa-spiced haricot beans & gluten free toast



GF FRENCH BREAKFAST

12.25

Scrambled eggs, French streaky bacon, boudin noir sausage & sautéed chestnut mushrooms, served with gluten free toast



EGGS

BREAKFAST CASSOULET

13.95

A slow-cooked haricot bean stew from south-west France. Baked eggs with smoked Toulouse sausage, tomato, harissa & herbs, served with gluten free toast



GF EGGS BENEDICT

10.50

Two poached eggs with Bayonne ham & homemade hollandaise, served on gluten free toast and topped with mixed micro salad



EGGS ROYALE

10.95

Two poached eggs with smoked salmon & homemade hollandaise, served on gluten free toast and topped with mixed micro salad



GF EGGS FLORENTINE

10.50

Two poached eggs with sautéed garlic spinach & homemade hollandaise, served on gluten free toast and topped with mixed micro salad



SMOKED SALMON & SCRAMBLED EGGS 11.95

On gluten free toast with a mixed micro salad



SMASHED AVOCADO ON TOAST

9.95

With grilled cherry tomatoes on the vine, served on gluten free toast with a mixed micro salad

Add poached free-range eggs + 2.00 149 kcal



TOASTED SANDWICHES

PULLED CONFIT PORK BELLY

9.50

Toasted gluten free bread filled with pulled confit pork belly, a fried egg and red onion jam



SMOKED TOULOUSE SAUSAGE & STREAKY BACON

9.95

Toasted gluten free bread filled with smoked Toulouse sausage, streaky bacon, a fried egg and red onion jam



YOGHURT

YOGHURT & BERRIES

6.25

Coconut yoghurt with blueberries, strawberries, raspberries and a peach & raspberry compote



SIDES

SMASHED AVOCADO

1.95



SAUTÉED CHESTNUT MUSHROOMS

1.95



SAUTÉED GARLIC SPINACH

1.95



SMOKED STREAKY BACON

2.50



SAUTÉED ROSEMARY POTATOES

1.95



BOUDIN NOIR

2.50

French black pudding



BREAKFAST APÉRITIFS

MIMOSA

5.75

Blanc de Blancs sparkling wine with fresh orange juice



CHAMPAGNE LAURENT-PERRIER LA CUVÉE

Pale gold fine bubbles



COFFEE

SINGLE ESPRESSO

3.35



DOUBLE ESPRESSO

3.95



CAFÉ AMÉRICAIN

3.60



CAFÉ LATTE

3.95



CAFÉ AU LAIT

3.95



CAFÉ CAPPUCCINO

3.95



FLAT WHITE

3.95



CAFÉ CRÈME

3.95



CAFÉ NOISETTE

3.35



CAFETIÈRE

4.60



ICED COFFEE

3.95



HOT CHOCOLATE

CHOCOLAT CHAUD

2.85

Decadent French hot chocolate garnished with chocolate curls



TEA

ENGLISH BREAKFAST VG V GF	3.05	EARL GREY VG V GF	3.05
LEMONGRASS & GINGER VG V GF	3.05	GREEN TEA & PEACH VG V GF	3.05
DECAFFEINATED TEA VG V GF	3.05	FRESH MINT VG V GF	3.35

COLD-PRESSED JUICES

VALENCIAN ORANGE JUICE VG V GF	4.35	PINK LADY APPLE JUICE VG V GF	4.35
SUNRISE JUICE Orange, Carrot, Mango, Apple & Passionfruit VG V GF	5.60	GREEN JUICE Kiwi, Apple, Lemon, Ginger & Cucumber VG V GF	5.60

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.