

# CÔTE

## GF BREAKFAST

BREAKFAST SERVED UNTIL 11:30 MONDAY TO SUNDAY

## COOKED BREAKFAST

### CÔTE BREAKFAST

11.95

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

9.95

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

11.75

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



## EGGS

### BREAKFAST CASSOULET

13.45

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

9.95

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



### EGGS ROYALE

10.75

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



### GF EGGS FLORENTINE

9.95

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



### SMOKED SALMON & SCRAMBLED EGGS 11.50

On gluten free toast with a mixed micro salad



### SMASHED AVOCADO ON TOAST

9.50

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



## SANDWICHES

### PULLED CONFIT PORK BELLY

9.25

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



### SMOKED TOULOUSE SAUSAGE & STREAKY BACON

9.75

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



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## YOGHURT

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### YOGHURT & BERRIES

5.95

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



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## SIDES

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### 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



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## BREAKFAST APÉRITIFS

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### MIMOSA

5.50

Blanc de Blancs sparkling wine with fresh orange juice



### CHAMPAGNE LAURENT-PERRIER LA CUVÉE

Pale gold fine bubbles



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## COFFEE

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### SINGLE ESPRESSO

3.05



### DOUBLE ESPRESSO

3.60



### CAFÉ AMÉRICAIN

3.35



### CAFÉ LATTE

3.60



### CAFÉ AU LAIT

3.60



### CAFÉ CAPPUCCINO

3.60



### FLAT WHITE

3.60



### CAFÉ CRÈME

3.60



### CAFÉ NOISETTE

3.05



### CAFETIÈRE

4.35



### ICED COFFEE

3.70



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## HOT CHOCOLATE

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3.95



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## TEA

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<b>ENGLISH BREAKFAST</b> VG V GF	2.85	<b>EARL GREY</b> VG V GF	2.85
<b>LEMONGRASS &amp; GINGER</b> VG V GF	2.85	<b>GREEN TEA &amp; PEACH</b> VG V GF	2.85
<b>DECAFFEINATED TEA</b> VG V GF	2.85	<b>FRESH MINT</b> VG V GF	3.05

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## COLD-PRESSED JUICES

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<b>VALENCIAN ORANGE JUICE</b> VG V GF	4.05	<b>PINK LADY APPLE JUICE</b> VG V GF	4.05
<b>SUNRISE JUICE</b> Orange, Carrot, Mango, Apple & Passionfruit VG V GF	5.35	<b>GREEN JUICE</b> Kiwi, Apple, Lemon, Ginger & Cucumber VG V GF	5.35

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.