

NEW YEAR'S EVE

PRICES FROM 47.95
4 COURSES
& A DRINK

A sample of our menu

A complimentary glass of Crémant or Oddbird non-alcoholic sparkling rosé to begin

FOR THE TABLE

Start your evening with a little je ne sais quoi

Olives

Garlic, herbs & peppers

Rainbow Crudités

Radish, endive, pickled rainbow carrots & cucumber with an almond romesco & herb oil dip

STARTERS

Brûlée Camembert

When crème brûlée met camembert. Caramelised cheese served with pickled sweet grape chutney, sugared walnuts & toasted sourdough baguette

Crab & Comté Rarebit

Rich Comté & white crab béchamel on toasted brioche, topped with samphire & drizzled with herb oil

MAINS

Confit Pork Belly

Savoy cabbage, confit shallots, golden sultanas, apples & dauphinois potatoes, with a Calvados & thyme jus

Grilled Sea Bream

On a bed of Champagne velouté sauce, braised fennel, tomato concassé, dill & crushed new potatoes

Butternut Squash Tarte Tatin

Sage brown butter salted caramel & red onion tarte tatin topped with whipped goat's cheese & toasted almonds, served with a green salad

DESSERTS

Crème Caramel

Traditional set vanilla pod custard with dark caramel

Brandy Butter Madeleines

Three warm butter madeleines, served with brandy butter & red currants

Clementine & Pistachio Mess

Crushed meringue tossed with pistachio & white chocolate ganache, spiced poached clementines, dried raspberries & a winter berry coulis. Topped with pistachios


SIDES

Can't decide? Choose any three sides for £12

Truffled Cauliflower au Gratin +4.95

Roasted cauliflower in a truffle cheese sauce topped with a rosemary crumb

Crispy Confit Potatoes +4.95

With gravy mayo ( option available)
Four per portion

Crispy Comté Sprouts +4.95

Fried Brussels sprouts with mornay sauce and Comté cheese

Côte Pigs in Blankets +5.95

Drizzled with sticky hot honey
Five per portion

Chicken Parfait Mille-Feuille

Our rich chicken liver parfait piped into thyme puff pastry slices with caramelised red onion chutney, alongside dressed julienne pears & a port reduction

Smoked Salmon Rillettes

Creamy salmon rillettes layered on honey & mustard pickled beetroot. Topped with whipped horseradish cream, dill & lemon and served with seeded sourdough

Poulet Roti

Responsibly reared in Northern France

Corn-fed marinated roasted half chicken, served with confit potatoes, topped with herbs & garlic butter

Salt-Baked Celeriac

Grilled & topped with creamed wild mushrooms, confit shallots, crumbled chestnuts & a caper relish. Served with frites

Sirloin (8oz)

Cut & prepared in the Côte butchery

Served with crispy confit potatoes, black garlic jus & watercress. Recommended medium rare (+£5 supplement)


Chocolate Praline Tart

Served with raspberries & vanilla ice cream

Warm Chocolate Fondant

Served with winter berry coulis, hazelnut tuile & cinnamon ice cream

Ice Cream & Sorbet

Two scoops of vanilla, chocolate, cinnamon or salted caramel ice cream, lemon or raspberry sorbet ( option available)

Truffled Pumpkin Soup

Topped with pumpkin seeds & chestnuts, served with toasted sourdough baguette

Calamari

Breadcrumbs served with Provençal mayonnaise

Warm Baked Beetroot

Dressed beetroot wedges on lemon & herb aioli with julienne pear, pistachio dukka & pickled shallots, topped with panisse croutons

Confit Duck a l'Orange

On a bed of braised red cabbage with a bitter orange sauce & gratin dauphinois potatoes

Fancy another course before midnight?

Cheese Board

Finish your meal with a selection of French artisanal cheeses

+6.95	+10.45	+13.50
3 cheeses	6 cheeses	8 cheeses

Served with quince paste, pickled sweet grape chutney, sourdough baguette and charcoal & rye crackers. Ask our team for our cheese selection

Gluten Free Menu Available  Vegan  Vegetarian

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: 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. Meat & fish dishes may contain small bones, olives may contain stones.