

CÔTE BRASSERIE

Your neighbourhood brasserie with croissants from France, house-made hollandaise, and freshly-baked granola. We're French fun, not French formal. Tear the pastries, stack the toast, dip your eggs – savour the moment and start your day the French way. Come as a guest, leave as a regular

Included with your hotel breakfast is your choice of one of the following items, along with a hot drink and fresh juice

Côte ICONS

Côte Breakfast GF

Smoked streaky bacon, Cumberland sausage, black pudding, tomato, sautéed mushrooms, harissa-spiced beans, seeded sourdough, your choice of eggs 1041 kcal

Veggie Breakfast V GF

Spinach & cheese sausage, avocado, tomato, sautéed mushrooms, spinach, harissa-spiced beans, seeded sourdough, your choice of eggs 888 kcal

Smashed Avo Toast VG GF

With a hint of harissa, on seeded sourdough 531 kcal

Add:

Eggs + 2 164 kcal

Smoked Streaky Bacon + 2 112 kcal

Sautéed Mushrooms + 2 57 kcal

Smoked Salmon + 5 112 kcal

The CROQUES

The King of French sandwiches, crowned with cheese. Toasted brioche, Mornay cheese sauce and whatever filling you fancy. A royally good start to your day

The OG

Ham, Comté cheese
593 kcal

The Cherry on Top V

Swap savoury for sweet vanilla cream cheese and cherry compote 623 kcal

Mushroom V

Shredded fable mushrooms
547 kcal

Saucy EGGS

Hollandaise with a hint of tomato, made fresh every morning, poached eggs & seeded sourdough with:

Ham GF

718 kcal

Spinach V GF

717 kcal

BOWLS

Granola Bowl VG GF

Homemade maple-baked granola of hazelnuts, pistachios, walnuts & sultanas, coconut yoghurt, cherry compote 326 kcal

Matcha Bowl VG GF

Coconut matcha yoghurt, strawberries, banana, maple syrup, hazelnuts 318 kcal

French TOAST STACKS

Stacked. Syrupy. Seriously indulgent. Vanilla & egg-soaked brioche, pan-fried until golden and drizzled with maple syrup. Pure breakfast decadence

Brittany Salt Butter V

586 kcal

Smoked Streaky

Bacon & Vanilla

Chantilly 679 kcal

Fresh Berries & Vanilla Chantilly V

586 kcal

On the SIDE

Sautéed Chestnut Mushrooms VG GF

2 57 kcal

Smashed Avocado VG GF

2 192 kcal

Smoked Streaky Bacon GF

3 112 kcal

Boudin Noir GF

French black pudding
3 226 kcal

Garlic Spinach VG GF

2 64 kcal

Cumberland Sausage GF

3 160 kcal

Breakfast APÉRITIFS

Mimosa Blanc de blancs sparkling wine with fresh orange juice	8	Champagne Lanson 	15 // 77
Bloody Mary Absolut vodka, Pickle House spiced tomato juice, lemon & rosemary. Invented by Parisian Fernand Petiot in 1921, perfected by us	10	Fresh & elegant. A stylish sipper Glass 125ml // Bottle	
Flat White Martini Absolut vanilla vodka, espresso & Norfolk Nog single malt cream liqueur. An espresso martini for flat white lovers	12.5	Crémant White or Pink. All the fun of Champagne, without the price tag Glass 125ml // Bottle	9 // 37

COFFEE

Roasted exclusively for Côte, our freshly ground, single-origin Brazilian coffee is 100% Arabica and Rainforest Alliance certified

Espresso (single // double) 2 // 4 kcal	3.5 // 3.9
Americano 2 kcal	4.1
Café Latte 74 kcal	4.3
Flat White 48 kcal	4.3
Cappucino 71 kcal	4.3
Cafetière 2 kcal per serving	4.6
Matcha Latte Hot or iced 252 kcal	5.2
Iced Coffee 293 kcal	4.5
Liqueur Coffee Norfolk Nog, Jameson, Courvoisier, FAIR Café, Grand Marnier, Disaronno	8.2

Add a Monin syrup for extra flavour: 0.5 50 kcal
French vanilla, macaron or salted caramel

TEA

Outstanding, quality tea from Birchalls, the UK's only solar powered tea factory

English Breakfast 2 kcal	Green Tea and Peach 0 kcal
Earl Grey 2 kcal	Decaf 2 kcal
Lemongrass and Ginger 0 kcal	Fresh Mint 0 kcal

CHOCOLAT CHAUD

A decadent French hot chocolate, served in a teapot, with a cup of whipped cream

472 kcal

4.9

COLDPRESS JUICE

Our juices are 100% cold-pressed, no added sugar, packed full of vitamins. Each serving is one of your five a day

	Glass	Carafe
Sunrise Juice Orange, carrot, mango, apple, passion fruit 132 // 264 kcal	5.7	10.8
Green Juice Kiwi, apple, lemon, ginger, cucumber 126 // 252 kcal	5.7	10.8
Valencian Orange 101 // 202 kcal	4.5	8.6
Pink Lady Apple 121 // 242 kcal	4.5	8.6

French Toasts finished, Croques conquered, and memories made. We're here all day, every day – from morning feasts to Free-Flow Frites. Swing by anytime, we'll save you a seat

 Vegetarian  Vegan  Gluten Free  Gluten Free Option

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accredited by
coeliacuk
the wheat gluten free

We use flour and other ingredients containing gluten in our kitchens, however processes and training are in place to prepare our gluten free options.

Allergen information is available upon request.

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: While every care is taken to prepare your food, please note that natural products may still contain elements of their natural origin. For example, olives may contain stones, meat may contain bones, and fish may contain small bones or shell fragments. 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. Please note we use the same coffee machine for steaming dairy and non-dairy milk.**