



COQ d'ARGENT

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VAT payable at prevailing rates

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Entrée

Rillettes de saumon fumé Lightly smoked salmon rilette,	8.75
Salade de légumes rôtis, œuf mi-cuit Roasted root vegetable salad with poached free range British egg and honey dressing	8.00
Terrine de chevreuil, rémoulade aux noisettes Venison terrine with celeriac, hazelnut remoulade salad and cranberry jam	8.50
Terrine de foie gras au pain d'épices Foie gras and "pain d'épices", mulled wine jelly and pickled pears	13.50
Parfait de champignon Mushroom parfait, baby leaves	9.25
Soupe légère de pommes de terre au Beaufort et truffes Light potato, leek and Beaufort vichyssoise foam and black winter truffles	7.50
Saumon fumé, blinis, crème de raifort, câpres et citron Lightly smoked salmon with blinis, horseradish cream and caper dressing	11.50
Potée de crabe du Devon Hand picked South Devon cock crab salad, brown parfait and toast	12.50
Escargots Snails in garlic butter	Six 8.00
Six Colchester sauvages Colchester rock oysters	Six 12.00
Royal Baccari 10gr Small-sized eggs, slightly iodized taste.	28.00
Imperial Baeri 30gr Medium-sized eggs, sweet taste of hazelnut.	79.00

We do not recommend the consumption of spirits with oysters

Rotisserie et grill, all items are served with mixed leaf salad and tomato Provençal

Bifteck d'Aloyau, 1 kg T-bone, 28 days hung from Rose County and béarnaise sauce	pp. 33.00 (for two)
Châteaubriand 550gr chateaubriand and bordelaise sauce	pp. 33.00 (for two)
Entrecôte grillée 300g grilled rib eye steak with bearnaise sauce	26.00
Steak de gigot d'agneau Minted leg of lamb steak	17.50
Turbot rôti au thym Thyme roasted turbot, beurre blanc	27.00
Filet de saumon Grilled Wester Ross salmon fillet	14.00
Filet de haut bar Grilled Stone bass fillet	14.00

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Plats principaux

Loup de mer façon Niçoise Sea bass fillet on a bed of salad nicoise	17.00
Pavé de saumon rôti, artichauts barigoule safranée Seared salmon with baby artichokes, fennel, courgette, tomato and saffron stew	15.75
Galette de poisson aux chilis et coriandre Chilli and coriander fishcakes with tartare sauce and chips	12.50
Confit de canard Confit duck leg with sautéed wild mushroom and pomme fondante	15.50
Le burger 8oz beef burger, onion rings, red pepper salsa and chips	15.00
Coq au vin Chicken braised in red wine with baby onions, mushrooms and bacon	17.50
Risotto aux topinambours, scamorza, roquette Jerusalem artichoke, scamorza and rocket risotto with toasted linseeds	15.50
Tagliatelle aux champignons sauvages Homemade tagliatelle with sautéed mushrooms and truffle oil	16.50

Légumes

Pommes frites	4.00
Pommes purée	
Pommes de terre nouvelles	
Ratatouille	
Haricots verts	
Epinards	
Roquette au parmesan	

Fromages et Desserts

Sélection de fromages Selection of cheeses, homemade bread	12.00
Vacherin passion vanille Frozen passion fruit and vanilla vacherin	7.50
Riz au lait créole Warm raisin rice pudding with caramelised bananas and white rum ice cream	7.25
Charlotte rhubarbe chocolat et sorbet d'oranges sanguines Rhubarb and white chocolate charlotte with blood orange sorbet	7.50
Poire pochée, moelleux chocolat et glace «fudge cookie» Vanilla poached pear, warm bitter soft chocolate cake and "fudge cookie" ice cream	7.50
Tarte fine aux pommes et glace à la cardamome rôti Apple tart thin with roasted cardamom ice cream	7.25
Glaces et sorbets Home made ice creams and sorbets	7.00
Crème brûlée, sablé au citron Burnt vanilla cream, lemon shortbread	7.00

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