

COQ D'ARGENT

Evening Standard

3 Courses £30.00

Includes a glass of Piper Heidsieck Champagne

Rillettes de saumon fumé

Lightly smoked salmon rilette

Demi douzaine d'escargots de Bourgogne au beurre d'ail

Six snails baked in garlic butter

Terrine de gibiers, rémoulade aux noisettes, confiture de canneberges

Game terrine with celeriac, hazelnut remoulade salad and cranberry jam

Parfait aux champignons, salade printanière et vinaigrette de betteraves

Mushroom parfait, port jelly, spring vegetable salad and beetroot dressing

Joues de porc glacées au miel londonien, purée truffée et croustillant d'oreilles

London honey and red wine glazed pork cheeks with truffle mash, buttered root vegetables and pig's ears crisp

Pavé de saumon à la crème de langoustine et pommes de terre écrasées

Wester Ross salmon fillet with langoustine sauce and herb crushed potatoes

Chevreuril aux brisures d'amandes et cacao, purée de panais, sauce amaretto

Almond and cacao nib crusted venison, parsnip purée, glazed baby carrot and Amaretto sauce

Risotto aux topinambours, scamorza, roquette et graines de lin

Jerusalem artichoke, scamorza and rocket risotto with toasted linseeds

Vacherin passion vanille

Frozen passion fruit and vanilla vacherin

Charlotte rhubarbe chocolat blanc et sorbet d'oranges sanguines

Rhubarb and white chocolate charlotte with blood orange sorbet

Tarte fine aux pommes et glace à la cardamome rôtie

Apple tart thin with roasted cardamom ice cream

Sélection de fromages

Selection of cheeses, homemade bread

Supplement 4.00

Side dishes are available at an additional cost

Please ask your waiter

Please bring any dietary requirements to our attention
A discretionary service charge of 12.5% will be added to your bill
VAT payable at prevailing rates