# COQ JARGENT BAR MENU

## NON-ALCOHOLIC

Caleno Dark & Spice 68 kcal 11.00

Caleno Dark, Orange Fruit, Blood Orange Soda

Caleno Light & Zesty 53 kcal 11.00

Caleno Zesty, Fresh Grapefruit, Grape and Apricot Soda

Everleaf Forest 58 kcal 11.00

Everleaf Forest, Lime & mint, Mexican Soda and Lime

Mountain Dream 176 kcal 11.00

Everleaf Mountain, Fever-Tree Light Tonic

Crodino 106.75 kcal 9.00

Aperitivo Non-Alcoholic biondo

## COQ D'ARGENT GIN SERVES

#### Fruity 14.50

Tanqueray 10 Gin, Fever-Tree Indian Tonic Water, Grapefruit, Rosemary

#### **Citrusy 14.50**

Sipsmith London Dry Gin, Fever-Tree Italian Blood soda, Orange

#### Herbal 14.50

Cambridge Dry Gin, Fever-Tree Mediterranean Tonic, Lime

#### Earthy 14.50

No.3 London Dry Gin, Fever-Tree Light Tonic, Pink Grapefruit

#### Floral 16.00

Tarquin Raspberry Gin, Lillet Rose, Fever-Tree Elderflower Tonic, Lemon

#### Zesty 17.50

Monkey 47 Gin, Italicus, Fever-Tree Sicilian Lemonade, Lemon

#### For allergens and intolerances, please ask a member of staff.

## COQ D'ARGENT CREATIONS

#### Perfect in any way 14.00

Absolut Vanilla, Ketel One Citron, Crem de Violet, Lavender Syrup

#### The Lost Lake 14.00

Damoiseau Rum, Koko Kanu, Passion & Vanilla Syrup, Orange & Lemon

#### Garden Rose 14.00

El Jimador Tequila, Rose Syrup, Agave Syrup, Grapefruit, Lime Juice

#### Sherry Twirl 17.00

Remy Martin VSOP, Sweet Sherry, Apricot Brandy, Soda water

#### Gin Thyme 17.00

Palma Gin, Raspberry, Thyme, Agave Syrup, Lemon Juice

#### Cinema Vibes 15.00

Woodford Reserve Bourbon, Angostura, Popcorn Syrup

#### Fraise Mure 16.00

Ketel One Vodka, Frais de Bois, Strawberry Puree, Cranberry & Lime Juice

#### La Peruvien 14.00

Pisco, Guava Juice, Hibiscus & Vanilla Syrup, Ms. Better's Foam

#### Mexico on the roof 18.00

Don Julio Blanco Tequila, The Lost Explorer Mezcal, Benedectine, Cinnamon

#### The Gardener 16.00

Hendricks Gin, Choya Yuzu, Basil Syrup, Cucumber & Lime Juice

#### Ward CDA 14.00

Suntory Toki, Orange and Lemon Juice, Grenadine

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## COQ D'ARGENT CLASSIC

#### Silver Martini 14.00

Sauvelle Vodka OR The Botanist Gin, Dry Vermouth, Lemon twist

#### Cosmopolitan 14.00

Haku Vodka, Cointreau, Lime, Cranberry Juice

#### White/Black Russian 14.00

Ciroc Vodka, Coffee Liqueur, Cream (no cream for Black Russian)

#### Espresso Martini 14.00

Ketel One Vodka, Kahlua Coffee Liqueur, Coffee, Sugar

#### Singapore Sling 14.00

Roku Gin, Cherry Brandy, Cointreau, Benedictine, Grenadine, Pineapple

#### Aperol Spritz 14.50

Aperol, Blanquette de Limoux, Fever-Tree soda water, Orange

#### Negroni Classico 15.00

Tanqueray Gin, Campari, Antica Formula Vermouth

#### Manhattan Coq d'Argent 15.00

Makers Mark Bourbon, your choice of Vermouth, Angostura Bitter

#### Moscow Mule 15.00

Grey Goose Vodka, Lime, Bitters, Fever – Tree Ginger Beer

#### Margarita de Plata 22.50

Casamigos Tequila, Cointreau L'Unique, Lime Juice, Agave

#### City of Manhattan 24.00

Makers Mark D&D Private Selection, Vermouth, Angostura Bitter

#### Kah Siesta 20.00

Kah Tequila, Campari, Grapefruit and Lime Juice, Gomme Syrup

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## COQ D'ARGENT CLASSIC

#### Tom Collins 14.00

Tanqueray Gin, Lemon, Sugar

#### Long Island Iced Tea 14.00

Ketel One Vodka, Havana 3 Rum, Tanqueray Gin, El Jimador Tequila, Cointreau L'Unique, Lemon, Coca Cola

#### French 75 14.00

Champagne, Tanqueray Gin, Lemon, Sugar

#### **Boulevardier d'Argent 14.00**

Jura 10 Years Old Scotch whiskey, Campari, Sweet Vermouth

#### Coq D'Argent Old Fashion 14.00

Makers Mark Bourbon, Angostura, Sugar, Cherry

#### Aviation 14.00

Tanqueray Gin, Violette Liqueur, Maraschino, Lemon

#### Daiguiri (Classic or your choice of fruit) 14.00

Havana 3 Rum, lime, sugar, optional fruit puree

#### Dark & Stormy 14.00

Havana 7 Rum, Lime, Fever - Tree Ginger Beer

#### Caipirissima 15.00

Flor de Cana 12 Years Old Rum, Lime, Sugar

#### Rusty Nail 16.00

Fettercairn 12 Years Old Scotch whisky, Drambuie

#### Sidecar in the city 17.00

Remy Martin 1738 Accord Royale, Cointreau, Lemon

#### Amaretto Sour 14.00

Adriatico Amaretto (contain nuts), Lemon Juice, Angostura Bitters,

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## **CHAMPAGNE & SPARKLING**

	125ml	Bottle
Chandon Brut NV. Argentina	13.00	75.00
Lanson, Père et Fils, Brut NV. France	15.00	85.00
Nyetimber, "Classic Cuvée" NV. England	18.00	100.00
Lanson, "Le Rosé" NV. France	18.50	105.00
Nyetimber, Rosé NV. England	19.00	110.00
Lanson, "Le Green Label Organic" Brut NV. France		119.00
Lanson, "Le Black Label" Brut NV. France		129.00
Laurent Perrier, "La Cuvée" Brut NV. France		135.00
Laurent Perrier, Cuvée Rosé NV. France	25.00	145.00
Charles Heidsieck, B de Blancs, Brut Nature NV. France		160.00
Lanson, "Noble" Extra Brut 2004. France	49.00	300.00
Dom Pérignon Vintage 2013. France		350.00

# **ROSÉ WINE**

	125ml	Bottle
Pierre et Papa, Rosé 2022. Languedoc, France	8.00	40.00
Château Val Joanis, Tradition 2022. Luberon, France	9.50	53.00
Maison Mirabeau, Azure 2022. Provence, France	12.00	68.00

#### **FULL WINE LIST AVAILABLE ON REQUEST**

250ml measure available upon request

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## WHITE WINE

	125ml	Bottle
Boutinot, "La Première Ballerine" Blanc 2022., France	8.00	38.00
Star Crossed, Chardonnay 2022. Australia	8.50	48.00
Satyr by Sileni Estates, Sauvignon blanc 2022. New Zealand	10.00	58.00
Citari, Conchiglia, Lugana 2021. Italy	11.00	62.00
Domaine de la Motte, Chablis 2022. France	12.00	69.00

## **RED WINE**

	125ml	Bottle
Boutinot, "La Première Ballerine" Rouge 2022., France	8.00	38.00
P. Colla, Costa Bruna Barbera d'Alba 2021. Italy	10.00	55.00
Bressia, "Monteagrelo" Malbec 2019. Argentina	12.00	68.00
Akarua, "RUA" Pinot Noir 2021. New Zealand	13.00	74.00
Torbreck, "Cuvée Juveniles" GSM 2019. Australia	14.00	80.00

#### **FULL WINE LIST AVAILABLE ON REQUEST**

250ml measure available upon request

## **BEERS**

#### Peroni Nastro Azzurro, Italy, 5.1% ABV | £7.00 Bittersweet, dry, herbal

Noam Beer, Bavaria Berlin Germany, 5.2% ABV | £8.00

Light, Crisp taste that is mellow and smooth

Peroni Gluten Free, Italy, 5.1% ABV | £7.00

Same delicate balance of Bitterness and citrus aromatic notes as Nastro Azzurro.

**Pilsner Urquell, Czech Republic, 4.4% ABV | ££7.00** Grainy, grassy, some sweet bread notes, floral and earthy

Sierra Nevada Pale Ale, USA, 5.6% ABV | £7.50
Pine and grapefruit notes whilst sweet, grainy malts complement them nicely

Peroni Libera, Italy, 0.0% ABV 73 kcal £6.00

Big Drop Paradiso Citra IPA, USA, 0.05% ABV 140 kcal £7.50

## **CIDERS**

Aspall Icon Suffolk Cider, 5.5% ABV | £7.95

A Crisp, Medium Dry Cyder with Aroma of Fresh Green Apples

## **GIN**

Tanqueray, England, 43.1%	9.75
Malfy Pink, Italy, 41%	10.00
Roku, Japanese Craft 43%	10.00
Sipsmith London dry, England, 41.6%	10.50
Sipsmith Lemon Drizzle, England, 40.4%	10.50
Hendrick's, Scotland, 41.4%	11.00
Tanqueray No.TEN, England, 47.3%	11.00
Cambridge, England, 42%	11.00
Mirabeau Dry Rose Gin, France 43%	11.00
Palma Gin, Spain 46.6%	11.50
Villa Ascenti, Italy 41%	11.50
Gin Mare, Spain 42.7%	12.50
Tarquins Rhubarb & Raspberry Gin , England 38%	12.00
The Botanist, <b>Scotland 46%</b>	12.00
No3 London Dry Gin, England 43%	13.00
Pink pepper, France 44%	15.00
Ki No Bi, Japanese Craft 45.7%	15.00
Cambridge Japanese, England 42%	15.00
Monkey 47, Germany 47%	17.00
Cambridge Truffle Gin, England 42%	19.50

## **VODKA**

Ketel One, Netherlands 40%	9.75
Absolut Pear, Sweden 40%	9.50
Absolut Vanilla, Sweden 40%	9.50
Absolut Mandarin, Sweedn 40%	9.50
Ketel One Citroen, Netherlands 40%	10.00
Sauvelle, France 41%	10.50
Konik's Tail, <b>Poland 40%</b>	11.00
Grey Goose Strawberry and Lemongrass, France 40%	11.00
Grey Goose Watermelon and Basil, France 40%	11.00
Grey Goose White Peach and Rosemary, France 40%	11.00
Haku, Japanese Craft 40%	12.00
Cîroc, France 40%	12.00
Grey Goose, France 40%	12.50
Chase Original Potato, England 40%	12.50
Crystal Head, Canada 40%	15.00
Stolichnaya Elite, Russia 40%	15.50

# **RUM & CACHAÇA**

Havana Club 3 years old, <b>Cuba, 40</b> %	9.75
Kraken Black Spiced, the Caribbean, 40%	9.50
Koko Kanu, <b>Jamaica, 37.5</b> %	9.50
Damoiseau White Rum, Guadaloupe, 40%	9.50
Lamb's Spice, the Caribbean, 40%	9.00
Wray & Nephew Overproof, Jamaica, 63%	9.00
Havana Cuban Spiced, Cuba, 35%	10.00
Lamb's Navy, the Caribbean, 40%	10.00
Appleton Estate Signature Blend, Jamaica, 40%	10.00
Havana Club Añejo Especial, Cuba, 40%	10.50
Havana Club 7yo, <b>Cuba, 40</b> %	11.00
Copalli Single Estate, Belize, 42%	12.00
Flor De Cana 12yo , <b>Nicaragua, 40</b> %	12.50
Diplomático Reserva Exclusiva, Venezuela, 40%	13.00
Mount Gay Rum 1703, Barbados 43%	14.00
Leblon Cachaca, Brazil 40%	14.00
Plantation Barbados XO, 40%	15.00
Santa Teresa 1796, Venezuela, 40%	16.00
Havana Maestros, Cuba 45%	16.00
Ron Zacapa 23, Guatemala, 40%	17.50
Brugal 1888, Dominican Republic, 40%	18.00
Ron Zacapa XO, <b>Guatemala, 40%</b>	27.50

# **COGNAC**

Rémy Martin VSOP, France, 40%	13.50
Remy Martin 1738 Accord Royal, France 40%	15.00
Remy Martin XO, France, 40%	39.50
Hennessy Richard, France, 40%	215.00
Remy Martin Louis XIII, France, 40%	280.00

## **ARMAGNAC**

Dartigalongue Bas Armagnac VSOP, France, 40%	12.00
Baron de Sigognac 10 year old, France, 40%	13.00
Dartigalongue Bas Armagnac XO, France, 40%	17.50
Dartigalongue Bas Armagnac 1970, France, 40%	38.50

## **CALVADOS**

Père Magloire VSOP, France, 40%	12.50
Dupont Pays d'Auge, France, 42%	15.00

# LIQUEURS & DIGESTIVES

Gabriel Elderflower, France 18%	8.00
Aperol, Italy, 11%	8.25
Campari, Italy, 25%	8.25
Baileys Irish cream liqueur, Ireland, 17%	8.25
Fernet Branca, Italy, 39%	8.25
Sambuca Molinari, Italy, 40%	8.25
Luxardo Limoncello, Italy, 25%	8.25
Jagermeister, Germany, 35%	8.25
Pernod Pastis, France 40 %	8.25
Cynar, Italy, 16.5%	8.25
Lillet Blanc, France 17%	8.50
Frangelico hazelnut liqueur, Italy, 20%	8.50
Ricard Pastis, France, 45%	8.50
Cointreau, France, 40%	8.75
Chambord, France, 16.5%	8.75
Southern Comfort, USA, 35%	8.75
Amaretto Adriatico Bianco Italy, 16%	9.00
Amaretto Adriatico, Italy, 28%	9.50
Italicus, Italy 20%	9.50
Belle de Brillet, Pear liqueur, France 30%	10.00
Amaro Di Angostura, Italy 35%	10.00
Drambuie, <b>Scotland, 40</b> %	10.00
Grand Marnier Cordon Rouge, France, 40%	10.00
Poire William Grande Réserve G.Miclo, France 43%	11.00
Absinthe La Fee, <b>France</b> , <b>70%</b>	13.00
Nonino Moscato Grappa, Italy, 41%	13.50

# SINGLE MALT SCOTCH WHISKY

## **JURA, SKYE & ORKNEY**

Highland Dark 12 year old 400/	11 50
Highland Park 12 year old, <b>40%</b>	11.50
Jura 10 year old, <b>40</b> %	12.50
Jura 12 year old, <b>40</b> %	14.00
Talisker 10 years old, <b>45.8</b> %	15.00
Jura 18 year old, 44%	25.00
Highland Park 18 year old, 43%	29.50
Highland Park 21 year old, 47.5%	32.00
Talisker 25 year old, <b>45.8</b> %	48.00
Talisker 1994, Managers' Choice, 58.6%	55.00
Jura 1977, <b>46%</b>	95.00

#### **SPEYSIDE**

Glen Elgin 12 year old, 43%	11.50
Balvenie 12 year old Double Wood, 40%	13.50
Balvenie 14 year old Caribbean Cask, 43%	18.00
Cragganmore 14 year old, Friends of Classic Malts 2010, 40%	20.00
Oban 14 year old, 43%	22.50
Macallan 12year old Double Cask , 40%	24.00
Glenlivet 18 year old, 43%	27.00
Macallan 15 year old Double Cask, 40%	40.00
Auchroisk 30 year old, Special Releases 2012, 54.7%	42.50
Mortlach 16 year old, 43%	45.00

# SINGLE MALT SCOTCH WHISKY

#### **ISLAY**

Laphroaig 10 year old, 40%	13.00
Caol Ila 12 year old, 43%	13.50
Ardbeg 10 year old, 46%	14.50
Bowmore 12 year old, <b>40</b> %	13.00
Bruichladdich the Classic Laddie, 50%	14.50
Lagavulin 16 year old, 43%	18.00
Bowmore 15 year old, <b>43</b> %	18.00
Bowmore 18 years old 43%	25.00
Bowmore Tempest 10 year old, batch VI 54.9%	35.00
Caol Ila 1980 Directors Cut, 58.8%	36.00
Bunnahabhain 1980, 34 year old, <b>46.6</b> %	49.50
Ardbeg 1999 Galileo, 49%	62.50
Ardbeg Supernova 2010, 60.1%	85.00

## **LOWLAND & CAMPBELTOWN**

Glenkinchie 12 year old, **43**% 12.50

# SINGLE MALT SCOTCH WHISKY

#### **HIGHLANDS**

Glenmorangie 10 years old Original, 40%	11.00
Fettercaim 12 year old, 40%	13.00
The Glendronach Original 12 years old, 43%	13.00
Dalwhinnie 15 years old, 43%	14.50
The Dalmore 12 years old, 40%	14.50
Clynelish Distillers Edition 1997, 46%	15.50
Glenmorangie Nectar d'Or 12 years old, Sauternes finish, 46%	18.00
The Dalmore Port Wood Reserve, 46.5%	20.00
The Dalmore Cigar Malt, 44%	21.50
Brora 30 years old, 9 <sup>th</sup> release bot. 2010, <b>54.3</b> %	85.00
The Dalmore 25 years old, <b>42</b> %	140.00

# **BLENDED SCOTCH WHISKY**

Johnnie Walker Black Label 12 years old, 40%	11.00
Copper Dog, 40%	11.00
Monkey Shoulder, 40%	11.50
Johnnie Walker Gold Reserve, 40%	17.00
Chivas Regal 18 years old, 40%	18.00
Shakelton's & Mackinlay's rare old highland malt, 47.3%	22.50
Johnnie Walker Blue Label, 40%	38.00
Whyte & Mackay 30 years old, 40%	39.00
Johnnie Walker & Sons Odyssey, 40%	95.00

# **BOURBON & AMERICAN**

## **WHISKEY**

#### **KENTUCKY**

Bulleit Bourbon, 45%	11.00
Four Roses Small Batch, 45%	11.00
Woodford Reserve, 43.2%	12.00
Maker's Mark, 45%	13.50
Four Roses Single Barrel, <b>50%</b>	13.50
Blanton's Original Single Barrel, 46.5%	15.50
Woodford Reserve Double Oaked, 45.2	16.50
Maker's Mark Private Selection D&D, <b>54.4%</b>	18.00

## **TENNESSEE**

Jack Daniel's Old No.7, <b>40</b> %	10.00
Jack Daniel's Honey, <b>35</b> %	10.00
Jack Daniel's Apple, <b>35%</b>	10.00
Jack Daniel's Gentleman Jack, <b>40%</b>	12.00
Jack Daniel's Single Barrel, 45%	12.50

## **RYE**

Bulleit '95' Rye, <b>45</b> %	12.00
Woodford Reserve Rye	15.00

# **GRAIN & OTHER WHISKEY**

Compass Box the Peat Monster, Scotland, 46%	13.50
English Whisky Co. Chapter 11, England, 59.7%	21.00
Compass Box Hedonism, Scotland, 43%	20.00
Kavalan Solist, Sherry cask matured, Taiwan, 57.8%	30.00
The New Zealand 25 years old, New Zealand, 46%	40.00

# **IRISH WHISKEY**

Slane Irish whiskey, triple cask, <b>Blended, 40%</b>	10.00
Jameson Blended, 40%	11.00
Roe & Co <b>, 45%</b>	11.00
Jameson Black Barrel, 40%	12.00

## JAPANESE WHISKY

Suntory Toki, <b>Blended, 43%</b>	12.50
Nikka From The Barrel, <b>51.4</b> %	18.00
Suntory Hakushu 12 years old Single Malt, 43%	25.00
Suntory Yamazaki 12 years old Singel Malt 43%	30.00
Suntory Yamazaki 18 year old, Single Malt, 43%	75.00

# **TEQUILA & MEZCAL**

El Jimador Blanco, Mexico 38%	10.00
El Jimador Reposado, Mexico 38%	10.00
Olmeca Altos Plata, Mexico 38%	12.50
Cazcabel Cafe, coffee Tequila, Mexico 34%	10.00
Cah Blanco, Mexico 40%	13.00
Ambar Reposado, Mexico 38%	14.00
Don Julio Reposado, Mexico 38%	16.00
Don Julio Blanco, Mexico 38%	17.00
Casamigos Blanco, Mexico 40%	18.00
Don Julio Añejo, <b>Mexico 38</b> %	19.50
Ambar Extra Añejo, <b>Mexico 38%</b>	30.00
Don Julio 1942, Mexico 38%	49.50
The Lost Explorer Mezcal, Mexico 42%	14.50

## **SOFT DRINKS**

#### All at 4.50

Coca-Cola 168 kcal Coca-Cola Zero 0 kcal Diet-Coke 2 kcal

Fever-Tree Tonic 40 kcal

Fever-Tree Refreshingly Light Tonic 30 kcal

Fever-Tree Mediterranean 72 kcal

Fever-Tree Elderflower Tonic 30 kcal

Fever-Tree Ginger Ale 48 kcal

Fever-Tree Ginger Beer 80 kcal

Fever-Tree Lemonade 50 kcal

Fever-Tree Sicilian Lemonade 70 kcal

Fever-Tree Mexican Lime Soda 32 kcal

Fever-Tree Italian Blood Orange Soda 40 kcal

Fever-Tree White Grape & Apricot Soda 40 kcal

## **HOT DRINKS**

Espresso 24 kcal 4.00

Double espresso 45 kcal 4.95

Americano Black 78 kcal or White 95 kcal 4.95

Cappuccino 110 kcal 4.95

Soya Milk Cappuccino 79 kcal 4.95

Oat Milk Cappuccino 80 kcal 4.95

Latte 110 Kcal 4.95

Sova Latte 79 kcal 4.95

Oat Latte 80 kcal 4.95

Espresso Macchiato 44 kcal 4.00

Double Espresso Macchiato 65 kcal 4.95

Flat White 95 kcal 4.95

Hot Chocolate 367 kcal 5.00

Please ask your waiter for our selection of hot teas 0 kcal 4.95

#### For allergens and intolerances, please ask a member of staff.

## **CIGARS**

Light	
Hoyo de Monterrey Epicure No 2 (Robustos 50 x 124 mm)	44.50
H.Upmann Half Corona (Half Corona 44 x 90mm)	24.50
Full	
Romeo Y Julieta Petit Royales (Half Churchill 47 x 95mm)	39.50
Medium	
Montecristo No5 (Perlas 42 x 102 mm)	27.50
Full Partagas Serie D No 4	40.00
(Robustos 50 x 124)	

It is illegal to sell tobacco and alcohol to people under 18 years of age.

For allergens and intolerances, please ask a member of staff.

# COQ D'ARGENT SNACKS

#### Available Monday to Saturday 5.30pm - 10.30pm

Pecorino and black pepper Picos v 177 kcal	7.50
Smoked almonds v/vg 620 kcal	8.00
Wasabi nut mix $v/vg$ 719 kcal	8.00
Provençal olives v/vg 380 kcal	8.00
Pommes frites, black truffle mayonnaise $v$ 1,067 kcal	10.50
Houmous, pitta bread v 716 kcal	9.00
Plant based nuggets, BBQ sauce vg 315 kcal	9.00
Crispy calamari rings, tartare sauce 498 kcal	9.50
Cumbrae oyster, lemon, mignonette – each 32 kcal	6.00
Cold Bouquet prawns, lemon, mayonnaise – each 35 kcal	6.00
Cajun buttermilk marinated chicken tender, sriracha sauce 291 kcal	9.50
Artisanal charcuterie platter, duck rillette, cornichons 773 kcal	22.00
Sweet treats	
Dark chocolate fondant, pistachio ice cream $\nu$ 572 kcal	12.00

Beillevaire selection of French cheeses, William's pear chutney v 927 kcal 22.00

Vanilla crème brulée 464 kcal

10.00