

COQ D'ARGENT

EVENING STANDARD RESTAURANT MENU

3 Courses 30.00 with a glass of Chandon Brut

Fromage de chèvre

Poitou goats' cheese pastry parcel, pepper piperade, honey and basil dressing (v)

Tomates héritage

British heritage tomatoes, buffalo burrata, basil, red onions, black olive dressing (v)

Saumon fumé

London oak smoked salmon, condiments, Melba toast

Escargots de Bourgogne

Burgundian Petits Gris snails, garlic and parsley butter

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Coq au vin

Braised marinated chicken in red wine, mushrooms, baby onions, pancetta, carrots

Tarte aux poireaux et Comté (v)

Comté cheese and leek compote tart, granny smith apple, lamb lettuce, black truffle dressing

Loup de mer

Seared fillet of sea bass, chive pomme purée, Scottish mussels, samphire, smoked sun-dried tomatoes

Souris d'agneau

Rosemary and garlic slow cooked lamb shank, pomme purée, spring onions

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Pomme

Caramelised apple and gingerbread parfait

Crèmeux aux citron vert et fraises

Lime panna cotta, macerated strawberries and lime, basil and strawberry sorbet

Crème brûlée

Vanilla crème brûlée, lemon madeleines

Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

Wilted leaf spinach	6.00
Extra fine green beans	6.00
Crisp leaf salad	4.50

Heritage tomato salad	4.50
Pommes frites	5.00
Gratin dauphinois	5.50



Evening Standard

(v) Vegetarian

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized cheese may increase your risk of foodborne illness. A discretionary 12.5% service charge will be added to your bill. All prices include VAT A cover charge of 2.00 per person will be added to your bill