



Coq d'Argent Bar and Grill

SNACKS

Selection of bread v/vg 324 kcal	5.00
Mixed salted nuts v/vg 987 kcal	8.00
Provençal olives v/vg 278 kcal	8.00
Seasonal crudités, houmous v/vg 716 kcal	11.00
French artisanal charcuterie platter 773 kcal	19.00

FRUITS DE MER

Bouquet prawns 35 kcal	each 6.00
Colchester rock oysters 17 kcal	each 6.00
Jersey No3 oysters 48 kcal	each 6.00
Plateau de fruits de mer: 4 Colchester oysters, 4 Jersey oysters, 12 large prawns, smoked salmon 671 kcal	100.00
Condiments, rye bread	

Cd'A CLASSICS

Half miso glazed aubergine, crispy shallots, pepper pesto v/vg 231 kcal	12.00
Yellowfin tuna sashimi, lime and sesame dressing 421 kcal	17.00
Teriyaki glazed octopus, chickpea and chorizo salad, houmous 507 kcal	23.00
French Charentais melon, 80 day dry-cured Coppa stagionata 199 kcal	12.00
Merguez sausage skewers, green verben harissa 762 kcal	12.00
London oaked smoked salmon, crème fraîche, Melba toast 229 kcal	14.00
Smoked haddock and spring onion fish cake, tartar sauce 902 kcal	18.00
Whole or half native breed Scottish lobster, garlic butter, pommes frites 1,689 kcal	25.00/49.00
Grilled spatchcock French poussin, Cajun mayonnaise 1091 kcal	19.00
Grass-fed Sirloin steak, pommes frites, peppercorn sauce 1,578 kcal	25.00
Provençal vegetable & mozzarella baked tart, basil pesto, mixed salad 1,223 kcal	15.00
Coq d'Argent cheeseburger, truffle sauce, pommes frites 2,227 kcal	23.00
Corn-fed chicken Caesar salad, white anchovies, croutons, Parmesan 1,061 kcal	17.00

SIDES

Extra fine green beans 183 kcal	7.00
French fries, mayonnaise 1359 kcal	9.00
Mixed salad 58 kcal	5.00
Rocket and parmesan salad 164 kcal ...	6.50

CHEESE & DESSERTS

Beillevaire selection of French farmhouse cheeses 927 kcal	20.00
Dark chocolate fondant, pistachio ice cream v 372 kcal	10.00
Vanilla poached pineapple, passion fruit espuma, sorbet v/vg 284 kcal	10.00
English strawberries, crème Chantilly, meringue 419 kcal	10.00

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

A discretionary 15.00% 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

Please note our seafood selection is served with mignonette garnish. Oyster garnish 32 kcal, crustacean garnish 404 kcal, Fruit de Mer garnish 475 kcal.