



Coq D'Argent Group Menu

Poulpe 622 kcal

Teriyaki glazed octopus, houmous, confit lemon, chorizo and chickpea salad, coriander dressing

Ravioli aux potiron (v) 698 kcal

Roasted pumpkin Ravioli, parmentier espuma, croutons

Saumon fumé 329 kcal

Loch Fyne oak-smoked salmon, crème fraiche, lemon, Melba toast

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Loup de mer 1,069 kcal

Seared sea bass, prawn and South Devon crab risotto, American sauce

Souris d'agneau 1,441 kcal

Rosemary and garlic slow cooked lamb shank, pomme purée

Faux-filet – 15.00 supplement 1,792 kcal

300g Black Angus Sirloin steak, 28 day dry-aged, béarnaise sauce, pommes frites

Tarte aux poireaux et Comté (v) 823 kcal

Comté cheese tart with leeks compote, granny smith and lamb lettuce, black truffle dressing

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Pomme (v) 510 kcal

Granny Smith apple parfait

Crème brûlée (v) 675 kcal

Vanilla crème brûlée, lemon madelaine

Fondant au chocolat noir (v) 510 kcal

Warm dark chocolate fondant, pistachio ice cream

3 courses include tea, filtered coffee and petits fours 65.00

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. 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