



# COQ D'ARGENT

## **Escargots de Bourgogne 635 kcal**

6x Burgundian Petits Gris snails, garlic and parsley butter

## **Quinoa 815 kcal v/vg**

Mixed quinoa and lamb lettuce salad, spiralised candy beetroots, avocado, dried cherry tomatoes

## **Ravioli aux potiron 409 kcal v**

Roasted pumpkin ravioli, Parmentier espuma, croutons, black truffle

## **Saumon 359 kcal**

Lightly smoked Scottish salmon, crème fraîche, lemon, crispy Melba toast

## **Tartare de chevreuil 259 kcal**

Venison tartare, 64°C egg yolk, hazelnut, Granny Smith, autumn black truffle

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## **Aubergine 377 kcal v/vg**

Miso glazed Japanese aubergine, courgette gremolata, coconut yoghurt, burnt red pepper purée

## **Loup de mer 935 kcal**

Seared fillet of sea bass, Devon white crab and prawns risotto, American sauce

## **Aile de Raie 1,131 kcal**

Pan-fried skate wing on the bone, Meuniere sauce

## **Poulet 1,539 kcal**

Roasted corn-fed chicken supreme, garlic, truffled mash potato, creamy mushroom sauce

## **Les rotisseries du Coq d'Argent 1,326 kcal**

40 days dry aged Angus Hereford Sirloin, or Alan Barrow Brook Street Farm leg of lamb

Roasts are served with root vegetables, roast potatoes, Yorkshire pudding, red wine jus

Tender stem broccoli, red chilli 218 kcal 8.00 | Extra fine green beans 190 kcal 8.00

Pommes frites 738 kcal 7.00 | Gratin dauphinois 495 kcal 7.00

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## **Crème Brulée 698 kcal v**

Vanilla crème brulée, lemon madeleines

## **Pomme 511 kcal**

Caramelised apple, cinnamon and gingerbread mousse, salted caramel

## **Ananas 284 kcal v**

Vanilla poached pineapple, passion fruit espuma, mango sorbet

## **Chocolat 653 kcal v**

Warm dark chocolate fondant, pistachio ice cream

## **Bûche de Noël 261 kcal**

Frozen passion fruit and white chocolate Christmas Yule log parfait

**2 courses £30 / 3 courses £35**

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

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