



Coq D'Argent Group Menu

Escargots 693 kcal

Burgundian Petits Gris snails, garlic and parsley butter

Saumon fumé 393 kcal

London oak smoked salmon, crème fraîche, Melba toast

Ravioli aux potiron 799 kcal v/vg

Roasted pumpkin ravioli, parmentier espuma, black truffle, croutons

Poulpe 622 kcal

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

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Chevreuil 954 kcal

Haunch of wild roe deer, parsnip purée, red cabbage, fondant potato, Devilled sauce

Loup de mer 1,062 kcal

Seared Sea bass, prawn and South Devon crab risotto, Avruga caviar

Tarte au Comté 868 kcal

Comté cheese tart, leek compote, Granny Smith and lamb's lettuce, black truffle dressing

Faux-filet – 15.00 supplement 1,792 kcal

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

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Crème brûlée 702 kcal

Vanilla crème brûlée, lemon madeleines

Pain d'épices 895 kcal

Warm gingerbread sponge, maple and custard cream, caramelised pecan and bourbon ice cream

Fondant aux chocolat 654 kcal

Warm dark chocolate fondant, pistachio ice cream

Sélection de fromages - 10.00 supplement 950 kcal

Beillevaire French farmhouse cheeses, Williams pear chutney

Coffee, tea and handmade truffles

3 Courses 65.00

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