



COQ D'ARGENT

Menu du Jour

Ravioli aux potiron 799 kcal v

Roasted pumpkin ravioli, parmentier espuma, croutons

Burrata 478 kcal v

Buffalo burrata, heritage tomatoes, basil pesto, black olive oil

Thon 339 kcal

Yellowfin tuna rillette, wild garlic oil, cornichons, toast

Soupe a l'oignon 349 kcal

Caramelised onion soup, Gruyere, croutons

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Céleri 448 kcal v/vg

Grilled celeriac, rocket and pinenut salad, celeriac hummus, herb and dashi coulis

Truite 670 kcal

Grilled sea trout, celeriac purée, tender stem broccoli, red chilli, cauliflower, beurre blanc

Veau 944 kcal

Slow-cooked veal rump, plum purée, Granny Smith apple, mash potato, red wine jus

Cuisse de canard 1,162 kcal

Olive braised duck leg, gratin dauphinois, red wine jus

Extra fine green beans 183 kcal 8.50 Truffled Pomme puree 716 kcal 7.50 Mixed leaf salad 58 kcal 6.00
Heritage tomatoes salad 104 kcal 6.50 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

Citron 395 kcal

White chocolate, custard and lemon parfait

Tarte au Citron 616 kcal v

Lemon meringue tart, raspberry sorbet

Pavlova 715 kcal v

Pavlova meringue, Chantilly cream, mix berries

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 minimize 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.