



# COQ D'ARGENT

## Menu du Jour

### **Fromage de chèvre 619 kcal v**

*Poitou goats' cheese pastry parcel, pepper piperade, honey and basil dressing*

### **Burrata 478 kcal v**

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

### **Thon 339 kcal**

*Yellowfin tuna rilette, wild garlic oil, cornichons, toast*

### **Gazpacho 246 kcal**

*Homemade gazpacho, grilled sourdough toast*

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### **Célieri 448 kcal v/vg**

*Grilled celeriac, rocket and pine nut salad, celeriac hummus, herb and dashi coulis*

### **Daurade 934 kcal**

*Pan fried sea bream, parsnip purée, tender stem broccoli, red chilli, cauliflower, beurre blanc*

### **Cochon 978 kcal**

*Roasted pork loin, cauliflower purée, maple glazed carrot, pine nut, red wine jus*

### **Veau 944 kcal**

*Slow-cooked veal rump, truffled mash potato, creamy mushroom sauce*

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 brûlée, lemon madeleines*

### **Tarte au Citron 616 kcal v**

*Lemon meringue tart, raspberry sorbet*

### **Millefeuille 201 kcal**

*Praline cream, puff pastry*

### **Pavlova 315 kcal v**

*Pavlova meringue, Chantilly cream, mix berries*

**2 courses £35 / 3 courses £40**

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.