



# COQ D'ARGENT

## Weekend Set Menu

### **Burrata 478 kcal v**

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

### **Maquereau 887 kcal**

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

### **Salade Niçoise 499 kcal**

Confit Yellowfin tuna, heritage tomatoes, anchovies, Niçoise olives, soft boiled egg, basil pesto

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### **Risotto 472 kcal v/vg**

Creamy morel mushroom, pea and broad bean risotto

### **Daurade 934 kcal**

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

### **Poussin 1,020 kcal**

Grilled baby chicken, red wine jus, pommes frites

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

### **Fondant au chocolat noir 653 kcal v**

Warm dark chocolate fondant, pistachio ice cream

### **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