



Coq D'Argent Group Menu

Escargots 681 kcal

Burgundian Petits Gris snails, garlic and parsley butter

Saumon fumé 338 kcal

London oak smoked salmon, crème fraîche, Melba toast

Burrata 541 kcal v

Buffalo milk burrata, Rhone-Alps grown heritage tomatoes, pine nuts and basil pesto, black olive oil

Poulpe 783 kcal

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

.....

Souris d'agneau 1,391 kcal

Rosemary and garlic slow-cooked lamb shank, pomme purée

Daurade 1,064 kcal

Searred seabream, Devon crab and prawns risotto, American sauce, caviar

Tarte au Comté 865 kcal

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

Entrecôte - 15.00 supplement 1,240 kcal

300g grilled Angus rib-eye steak, béarnaise sauce, pommes frites

.....

Crème brûlée 702 kcal

Vanilla crème brûlée, lemon madeleines

Pomme Verte 510 kcal

Granny Smith apple parfait

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.