



COQ D'ARGENT

Set menu

Ravioli aux potiron 799 kcal v

Roasted pumpkin ravioli, parmentier espuma, croutons

Maquereau 887 kcal

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

Terrine de lapin 359 kcal

Rabbit and pork terrine, pistachio, apricots, grape mustard, toasted sourdough

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Tarte au Comté 865 kcal v

Comté cheese tart, leek compote, Granny Smith and lambs lettuce, black truffle dressing

Daurade 869 kcal

Pan-fried sea bream, parsnip purée, red chilli, cauliflower, fish velouté

Poulet 1,156 kcal

Roasted chicken supreme, red wine jus, mashed potatoes and chives

Extra fine green beans **183 kcal** 8.50

Braised red cabbage **129 kcal** 7.00

Truffled Pomme puree **716 kcal** 7.50

Pommes frites **738 kcal** 7.00

Mixed leaf salad **58 kcal** 6.00

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

Pain d'épices 895 kcal

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

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 bread & butter charge of 2.00 per person will be added to your bill