



# 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 purée **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

### **Fraicheur d'ananas 284 kcal v/Vg**

Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet

**2 courses £35 / 3 courses £40**

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

V- Vegetarian, VG- Vegan, H- Halal. 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