



COQ D'ARGENT

.....Starters.....

Burrata 468 kcal **17.00 v / vg**
Buffalo milk burrata, Rhone-Alps grown heritage tomatoes, pine nuts and basil pesto, black olive oil

Fromage de chèvre 560 kcal **15.00 v**
Poitou goats' cheese pastry parcel, pepper piperade, honey and basil dressing

Asperge 484 kcal **21.00 v / vg**
French southeast green asparagus, Clarence Court poached egg, truffled hollandaise

Terrine de lapin 462 kcal **18.00**
Rabbit and pork terrine, pistachio, apricots, grape mustard, toasted sourdough

Crabe 510 kcal **21.00**
Devon white crab and perle couscous salad, guacamole, Espelle chili mayonnaise

Saumon fumé 267 kcal **21.00**
London oak-smoked salmon, lemon crème fraîche, blinis, caperberries

Tartare de haut-bar 315 kcal **21.00**
Corsica red label stone bass tartare, mango and avocado, crispy lotus

Poulpe 783 kcal **26.00**
Teriyaki glazed octopus, houmous, confit lemon, chorizo and chickpea salad, coriander dressing

Escargots de Bourgogne
Burgundian Petits Gris snails, garlic and parsley butter
6 – 18.00 541 kcal 12 – 32.00 1,072 kcal

.....Crustaceans.....

Huîtres
Served with lemon and mignonette 32 kcal
Cumbrae No 2 16 kcal - each 6.00

Crustacés
Served cold with mayonnaise and lemon 404 kcal
Bouquet prawns 45 kcal - each 6.00

.....Caviar.....

Served with homemade blinis and crème fraîche

Baerii Caviar 30g 382 kcal **90.00** **50g** 433 kcal **160.00**
Sturia Classic is a caviar of soft texture. Its iodized powerful taste offers an impressive length on palate. Farmed in France

Oscietra Caviar 30g 385 kcal **100.00** **50g** 438 kcal **180.00**
A delicate egg with a long-dried fruit flavour on the palate and the colour ranges from golden to brownish. Farmed in France

.....To Share.....

Carre d'agneau 2,240 kcal - per person **62.00**
Welsh rack of lamb, gratin dauphinois, garlic and rosemary jus - for two

Cote de boeuf 2,546 kcal - per person **65.00**
850g West Country rib-eye on the bone, béarnaise and peppercorn sauce, pommes frites – for two

Fruits de mer 2,174 kcal - per person **60.00**
Seafood platter: 6 Cumbrae rock oysters, 8 Bouquet prawns, 2 langoustines, 1 cock crab - for two

.....Main Courses.....

Aubergine 253 kcal **20.00 v / vg**
Miso glazed Japanese aubergine, courgette gremolata, coconut yoghurt, burnt red pepper purée

Tarte au Comté 865 kcal **22.00 v**
Comté cheese tart, leek compote, Granny Smith and lamb's lettuce, black truffle dressing

Thon rouge 37.00
Grilled yellowfin tuna, aubergine caponata, mango and chili salasa, pesto

Sole de Douvres 1,215 kcal **62.00**
Pan-fried Dover sole on the bone, Grenobloise sauce

Canard 920 kcal **36.00**
Gressingham duck breast, rhubarb, wild garlic, parsnip puree, orange and red wine jus

Souris d'agneau 1,266 kcal **39.00**
Rosemary and garlic slow-cooked lamb shank, pomme purée

Poulet jaune 1,234 kcal **38.00 H**
Slow-cooked cornfed chicken supreme, bacon, baby onions, creamy wild mushroom, ratte potato

Entrecôte 1,240 kcal **45.00 H**
300g grilled Angus rib-eye steak, béarnaise sauce, pommes frites

Cochon 924 kcal **38.00**
Dingley Dell dry-aged pork tomahawk, charcutière sauce

.....Desserts.....

Pomme 513 kcal **12.00 v**
Caramelised apple, cinnamon and gingerbread mousse, salted caramel

Fondant au chocolat noir 653 kcal **12.00 v**
Warm dark chocolate fondant, pistachio ice cream

Crème Brulée 698 kcal **10.00 v**
Vanilla crème brûlée, lemon madeleines

Rhubarbe 694 kcal **13.00**
Yorkshire rhubarb charlotte, strawberry sorbet

Tarte au citron 587 kcal **12.00 v**
Classic baked lemon tart, meringue, raspberry and lychee sorbet

Fraicheur d'ananas 284 kcal **11.00 vegan on request**
Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet

Café gourmand 284 kcal **12.00**
Coffee of your choice with 3 different mini desserts

Glaces et sorbets - per scoop **4.50 v / vg**
Homemade ice cream, **approx.** 140 kcal
Homemade sorbet, **approx.** 75 kcal

Sélection de fromages 938 kcal **22.00**
Beillevaire French farmhouse cheeses, Williams pear chutney

