



# COQ D'ARGENT

## Set menu

### **Burrata 468 kcal v/vg**

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

### **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 lamb's 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	Heritage tomato salad 99 kcal 7.00	Mixed leaf salad 58 kcal 6.00
Creamy spinach purée 746 kcal 7.50	Pommes frites 738 kcal 7.00	Gratin dauphinois 495 kcal 8.00

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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**

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.