COQ JARGENT BAR MENU

NON-ALCOHOLIC

Caleno Dark & Spice 68 kcal 11.00

Caleno Dark, Orange Fruit, Blood Orange Soda

Caleno Light & Zesty 53 kcal 11.00

Caleno Zesty, Fresh Grapefruit, Grape and Apricot Soda

Everleaf Forest 58 kcal 11.00

Everleaf Forest, Lime & mint, Mexican Soda and Lime

Mountain Dream 176 kcal 11.00

Everleaf Mountain, Fever-Tree Light Tonic

Crodino 106.75 kcal 9.00

Aperitivo Non-Alcoholic biondo

COQ D'ARGENT GIN SERVES

Fruity 14.50

Tanqueray 10 Gin, Fever-Tree Indian Tonic Water, Grapefruit, Rosemary

Citrusy 14.50

Sipsmith London Dry Gin, Fever-Tree Italian Blood soda, Orange

Earthy 14.50

No.3 London Dry Gin, Fever-Tree Light Tonic, Pink Grapefruit

Zesty 17.50

Monkey 47 Gin, Italicus, Fever-Tree Sicilian Lemonade, Lemon

COQ D'ARGENT CREATIONS

Perfect in every way 14.00

Absolut Vanilla, Ketel One Citron, Crème de Violet, Lavender Syrup.

Garden Rose 14.00

El Jimador Tequila, Rose Syrup, Agave Syrup, Grapefruit, Lime Juice.

Vive Le Vie 15.00

Palma Gin, Aperol, Raspberry Syrup, Passion Pure, Lemon Juice, Ms. Better's foam.

Cinema Vibes 15.00

Woodford Reserve Bourbon, Angostura, Popcorn Syrup.

Winter Cocktail 15.00

Havana 7* Rum, Antica Formula, Orange Juice, Malbec, Lemon Juice.

The Cardinal 16.00

Malfy Gin, Pisco, Martini Ambrato, Lychee Liqueur, Raspberry Syrup, Peychaud's Bitters,
Absinte.

Caribbian Spiced 17.00

Havana Spiced, Blue Curacao liqueur, Lime Juice, Ginger Beer

The Lost Lake 17.00

Brugal 1880, Koko Kanu, Passion & Vanilla Syrup, Orange & Lemon.

Mexico on the roof 18.00

Don Julio Blanco Tequila, The Lost Explorer Mezcal, Benedectine, Cinnamon.

Sherry Twirl 20.00

Courvoisier VSOP, Sweet Sherry, Apricot Brandy, Soda water.

Cygnet Zest 24.00

Cygnet Gin, Italicus, Noilly Prat, Lemon Juice.

For allergens and intolerances, please ask a member of staff.

COQ D'ARGENT CLASSIC

Silver Vodka Martini 14.00

Sauvelle Vodka, Dry Vermouth, Lemon twist

Vesper Martini 14.00

Tangueray Gin, Ketel One Vodka, Lillet Blanc Vermouth.

Cosmopolitan 14.00

Belvedere Vodka, Cointreau, Lime, Cranberry Juice

White/Black Russian 14.00

Cîroc Vodka, Coffee Liqueur, Cream (no cream for Black Russian)

Espresso Martini 14.00

Ketel One Vodka, Kahlua Coffee Liqueur, Coffee, Sugar

Singapore Sling 14.00

Tanqueray, Cherry Brandy, Cointreau, Benedictine, Grenadine, Pineapple

Aperol Spritz 14.50

Aperol, Blanquette de Limoux, Fever-Tree soda water, Orange

Negroni Classico 15.00

Tanqueray Gin, Campari, Antica Formula Vermouth

Manhattan Coq d'Argent 15.00

Makers Mark Bourbon, your choice of Vermouth, Angostura Bitter

Moscow Mule 15.00

Belveder Vodka, Lime, Bitters, Fever - Tree Ginger Beer

Margarita de Plata 22.50

Casamigos Tequila, Cointreau Liqueur, Lime Juice, Agave

Kah Siesta 20.00

Kah Teguila, Campari, Grapefruit and Lime Juice, Gomme Syrup

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COQ D'ARGENT CLASSIC

Tom Collins 14.00

Tanqueray Gin, Lemon, Sugar

Long Island Iced Tea 14.00

Chase Vodka, Havana 3 Rum, Tanqueray Gin, El Jimador Tequila, Cointreau L'Unique, Lemon, Coca Cola

French 75 14.00

Champagne, Tanqueray Gin, Lemon, Sugar

Coq D'Argent Old Fashion 14.00

Makers Mark Bourbon, Angostura, Sugar, Cherry

Aviation 14.00

Tanqueray Gin, Violette Liqueur, Maraschino, Lemon

Daiquiri (Classic or your choice of fruit) 14.00

Havana 3 Rum, lime, sugar, optional fruit puree

Dark & Stormy 14.00

Havana 7 Rum, Lime, Fever - Tree Ginger Beer

Boulevardier d'Argent 15.00

Singleton 12year old Scotch whisky, Campari, Sweet Vermouth

Caipirissima 15.00

Flor de Cana 12 Years Old Rum, Lime, Sugar

Amaretto Sour 14.00

Adriatico Amaretto (contain nuts), Lemon Juice, Angostura Bitters,

Fancy Whiskey Cocktail 18.00

Johnnie Walker Black Label, Cointreau, Angostura Bitters, Sugar

Rusty Nail 24.00

Dalmore 12 Years Old Scotch whisky, Drambuie

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CHAMPAGNE & SPARKLING

125ml	Bottle
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Chandon Brut NV. Argentina	14.00	75.00
Mas de Daumas Gassac, Frizant Rosé 2022 France	15.00	90.00
Piper-Heidsieck, Cuvée Brut, Reims	18.00	95.00
Nyetimber, "Classic Cuvée" MV. England	18.00	100.00
Piper-Heidsieck Rosé Sauvage Brut, Reims	19.00	110.00
Nyetimber, Rosé MV. England		110.00
Laurent Perrier, "La Cuvée" Brut NV. France		145.00
Laurent Perrier, Cuvée Rosé NV. France	25.00	150.00
Charles Heidsieck, B de Blancs, Brut Nature NV. France		160.00
Piper-Heidsieck, "Rare" Millésime Brut 2013. Reims	40.00	260.00
Dom Pérignon Vintage 2013. France		350.00

ROSÉ WINE

125ml Bottle

Pierre et Papa, Rosé 2023. Languedoc, France	8.00	45.00
Château Val Joanis, Tradition 2024. Luberon, France	9.50	57.00
Maison Mirabeau, Azure 2023. Provence, France	12.00	71.00

FULL WINE LIST AVAILABLE ON REQUEST

250ml measure available upon request

For allergens and intolerances, please ask a member of staff.

WHITE WINE

125m	Bott	le

Boutinot, "La Première Ballerine" Blanc 2023, France	8.00	39.00
Last Stand, Chardonnay 2023. Australia	9.00	54.00
Aquamarine, Sauvignon Blanc 2023. New Zealand	10.00	62.00
Citari, Conchiglia, Lugana 2023. Italy	11.00	68.00
Domaine de la Motte, Chablis 2023. France	12.00	74.00

RED WINE

125ml Bottle

Boutinot, "La Première Ballerine" Rouge 2023., France	8.00	39.00
Malbec Deande, Mendoza, Argentina	9.00	55.00
Chianti Roccialta, Uggiano, Tuscany, Italy	10.00	58.00
Rioja Reserva, Vega del Rayo, Rioja, Spain	12.00	70.00
Pinot Noir "Reserve" Lawson's Dry Hills, New Zealand	13.00	80.00

FULL WINE LIST AVAILABLE ON REQUEST

250ml measure available upon request

For allergens and intolerances, please ask a member of staff.

BEERS

Peroni Nastro Azzurro, Italy, 5.1% 7.00

Bittersweet, dry, herbal

Noam Beer, Bavaria Berlin Germany, 5.2% 8.00

Light, Crisp taste that is mellow and smooth

Peroni Gluten Free, Italy, 5.1% 7.00

Same delicate balance of Bitterness and citrus aromatic notes as Nastro Azzurro

Peroni Libera, Italy, 0.0% 6.00

21 Pale Ale Citra, UK, 5.2% 8.00

Bold tropical aromas of mango and passionfruit, vibrant citrus notes

Purity Session IPA, UK, 4.5% 8.50

Unfiltered session IPA is brimming with tropical fruit notes. Gluten Free.

Asahi Super Dry, Japan, 5.2% 7.00

Subtle sweet white bready notes, toasty maltiness & mild grassy hop bitterness.

00 – Citra Centennial Pale Ale, UK, 0.5% 6.50

Filled to the brim with Citra & Centennial hops to deliver full flavour

CIDERS

Aspall Icon Suffolk Cider, 5.5% 7.95

A Crisp, Medium Dry Cyder with Aroma of Fresh Green Apples

For allergens and intolerances, please ask a member of staff.

GIN

9.75
10.00
10.50
11.00
11.00
11.00
11.50
11.50
12.50
13.00
15.00
15.00
15.00
17.00
19.50
1 1 1 1 1 1 1 1

VODKA

Ketel One, Netherlands 40%	9.75
Absolut Pear, Sweden 40%	9.50
Absolut Vanilla, Sweden 40%	9.50
Absolut Mandarin, Sweedn 40%	9.50
Ketel One Citroen, Netherlands 40%	10.00
Belveder, Poland 40%	10.50
Sauvelle, France 41%	10.50
Konik's Tail, Poland 40%	11.00
Grey Goose Strawberry and Lemongrass, France 40%	11.00
Grey Goose Watermelon and Basil, France 40%	11.00
Grey Goose White Peach and Rosemary, France 40%	11.00
Cîroc, France 40%	12.00
Chase Original Potato, England 40%	12.50
Crystal Head, Canada 40%	15.00
Stolichnaya Elite, Russia 40%	15.50

RUM & CACHAÇA

Havana Club 3 years old, Cuba, 40%	9.75
Kraken Black Spiced, the Caribbean, 40%	9.50
Koko Kanu, Jamaica, 37.5%	9.50
Damoiseau White Rum, Guadaloupe, 40%	9.50
Lamb's Spice, the Caribbean, 40%	9.00
Wray & Nephew Overproof, Jamaica, 63%	9.00
Havana Cuban Spiced, Cuba, 35%	10.00
Lamb's Navy, the Caribbean, 40%	10.00
Havana Club Añejo Especial, Cuba, 40%	10.50
Havana Club 7yo, Cuba, 40 %	11.00
Flor De Cana 12yo, Nicaragua, 40%	12.50
Diplomático Reserva Exclusiva, Venezuela, 40%	13.00 Mount Gay
Rum 1703, Barbados 43%	14.00
Leblon Cachaca, Brazil 40%	14.00
Plantation Barbados XO, 40%	15.00
Santa Teresa 1796, Venezuela, 40%	16.00
Havana Maestros, Cuba 45%	16.00
Ron Zacapa 23, Guatemala, 40%	17.50
Brugal 1888, Dominican Republic, 40%	18.00
Ron Zacapa XO, Guatemala, 40 %	27.50

COGNAC

Courvoisier VSOP, France, 40%	14.50
Courvoisier XO, France, 40%	38.50

ARMAGNAC

Dartigalongue Bas Armagnac VSOP, France, 40%	12.00
Baron de Sigognac 10 year old, France, 40%	13.00
Dartigalongue Bas Armagnac XO, France, 40%	17.50
Dartigalongue Bas Armagnac 1970, France, 40%	55.00

CALVADOS

Père Magloire VSOP, France, 40%	12.50
Dupont Pays d'Auge, France, 42%	15.00

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LIQUEURS & DIGESTIVES

Gabriel Elderflower, France 18%	8.00
Aperol, Italy, 11%	8.25
Campari, Italy, 25%	8.25
Baileys Irish cream liqueur, Ireland, 17%	8.25
Fernet Branca, Italy, 39%	8.25
Sambuca Molinari, Italy, 40%	8.25
Luxardo Limoncello, Italy, 25%	8.25
Jagermeister, Germany, 35%	8.25
Pernod Pastis, France 40 %	8.25
Lillet Blanc, France 17%	8.50
Lillet Rose, France 17%	8.50
Ricard Pastis, France, 45%	8.50
Cointreau, France, 40%	8.75
Chambord, France, 16.5%	8.75
Southern Comfort, USA, 35%	8.75
Amaretto Adriatico Bianco Italy, 16%	9.00
Amaretto Adriatico, Italy, 28%	9.50 Italicus, Italy 20%
9.50	
Belle de Brillet, Pear liqueur, France 30%	10.00
Drambuie, Scotland, 40%	10.00
Grand Marnier Cordon Rouge, France, 40%	10.00
Poire William Grande Réserve G.Miclo, France 43%	11.00
Absinthe La Fee, France, 70%	13.00
Nonino Moscato Grappa, Italy, 41%	13.50

SINGLE MALT SCOTCH WHISKY

JURA, SKYE & ORKNEY

Highland Park 12 year old, 40%	11.50
Jura 10 year old, 40 %	12.50
Talisker 10 years old, 45.8%	15.00
Jura 18 year old, 44%	25.00 Highland Park
18 year old, 43 %	29.50 Highland Park 21 year old,
47.5%	32.00
Talisker 25 year old, 45.8%	48.00
Talisker 1994, Managers' Choice, 58.6%	55.00
Jura 1977, 46%	95.00
SPEYSIDE	
Glen Elgin 12 year old, 43%	11.50
Singleton 12 year old, 40%	13.50
Balvenie 12 year old Double Wood, 40%	13.50
Balvenie 14 year old Caribbean Cask, 43%	18.00
Cragganmore 14 year old, Friends of Classic	Malts 2010, 40 % 20.00
Macallan 12year old Double Cask, 40%	24.00
Glenlivet 18 year old, 43%	27.00
Macallan 15 year old Double Cask, 40%	40.00
Auchroisk 30 year old, Special Releases 2012, 54.7	% 42.50 Mortlach 16
year old, 43 %	45.00

For allergens and intolerances, please ask a member of staff.

SINGLE MALT SCOTCH WHISKY

ISLAY

Laphroaig 10 year old, 40%	13.00
Caol Ila 12 year old, 43%	13.50
Ardbeg 10 year old, 46%	14.50
Bowmore 12 year old, 40%	13.00
Lagavulin 16 year old, 43%	18.00
Bowmore 15 year old, 43%	18.00
Bowmore 18 years old 43%	25.00
Bowmore Tempest 10 year old, batch VI 54.9%	35.00 Caol Ila 1980
Directors Cut , 58.8%	36.00
Ardbeg 1999 Galileo, 49%	62.50 Ardbeg
Supernova 2010, 60.1%	85.00

LOWLAND & CAMPBELTOWN

Glenkinchie 12 year old, **43**% 12.50

SINGLE MALT SCOTCH WHISKY

HIGHLANDS

Glenmorangie 10 years old Original, 40%	11.00
Fettercaim 12 year old, 40%	13.00
The Glendronach Original 12 years old, 43%	13.00
The Dalmore 12 years old, 40%	14.50
The Dalmore Port Wood Reserve, 46.5%	20.00
The Dalmore Cigar Malt, 44%	21.50
The Dalmore 25 years old, 42%	140.00

BLENDED SCOTCH WHISKY

Chivas Regal 12 year old, 40%	10.00
Johnnie Walker Black Label 12 years old, 40%	11.00
Copper Dog, 40 %	11.00
Monkey Shoulder, 40%	11.50
Cardhu 12 year old, 40%	16.00
Johnnie Walker Gold Reserve, 40%	17.00
Chivas Regal 18 years old, 40%	18.00
Shakelton's & Mackinlay's rare old highland malt, 47.3%	22.50
Johnnie Walker Blue Label, 40%	38.00 Whyte &
Mackay 30 years old, 40%	39.00
Johnnie Walker & Sons Odyssey, 40%	95.00

For allergens and intolerances, please ask a member of staff.

BOURBON & AMERICAN WHISKEY

KENTUCKY

12.00
13.50
13.50
15.50
16.50
18.00
10.00
10.00
12.00
12.50
12.00
15.00

For allergens and intolerances, please ask a member of staff.

27.00

SirDavis Rye Whisky, 44%

GRAIN & OTHER WHISKEY

Compass Box the Peat Monster, **Scotland, 46%**

13.50

English Whisky Co. Chapter 11, England, 59.7%

21.00 Compass Box

Hedonism, Scotland, 43%

20.00 Kavalan Solist, Sherry cask

matured, Taiwan, 57.8%

30.00

The New Zealand 25 years old, New Zealand, 46%

40.00

IRISH WHISKEY

Jameson Blended, 40%

11.00

JAPANESE WHISKY

Suntory Toki, Blended, 43%	12.50
Nikka From The Barrel, 51.4%	18.00
Suntory Hakushu 12 years old Single Malt, 43%	25.00
Suntory Yamazaki 12 years old Singel Malt 43%	30.00
Suntory Yamazaki 18 year old, Single Malt, 43%	75.00

TEQUILA & MEZCAL

El Jimador Blanco, Mexico 38%	10.00
El Jimador Reposado, Mexico 38%	10.00
Cazcabel Cafe, coffee Tequila, Mexico 34%	10.00
Kah Blanco, Mexico 40%	13.00
Don Julio Reposado, Mexico 38%	16.00
Don Julio Blanco, Mexico 38%	17.00
Casamigos Blanco, Mexico 40%	18.00 Don Julio
Añejo, Mexico 38 %	19.50
Ambar Extra Añejo, Mexico 38 %	30.00 Don Julio
1942, Mexico 38 %	49.50
The Lost Explorer Mezcal, Mexico 42%	14.50

SOFT DRINKS

All at 4.50

Coca-Cola 168 kcal Coca-Cola Zero 0 kcal Diet-Coke 2 kcal

Fever-Tree Tonic 40 kcal

Fever-Tree Refreshingly Light Tonic 30 kcal

Fever-Tree Mediterranean 72 kcal

Fever-Tree Elderflower Tonic 30 kcal

Fever-Tree Ginger Ale 48 kcal

Fever-Tree Ginger Beer 80 kcal

Fever-Tree Lemonade 50 kcal

Fever-Tree Sicilian Lemonade 70 kcal

Fever-Tree Mexican Lime Soda 32 kcal

Fever-Tree Italian Blood Orange Soda 40 kcal

Fever-Tree White Grape & Apricot Soda 40 kcal

HOT DRINKS

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

Espresso 24 kcal 4.00

Double espresso 45 kcal 4.95

Americano Black 78 kcal or White 95 kcal 4.95

Cappuccino 110 kcal 4.95

Soya Milk Cappuccino 79 kcal 4.95

Oat Milk Cappuccino 80 kcal 4.95

Latte 110 Kcal 4.95

Sova Latte 79 kcal 4.95

Oat Latte 80 kcal 4.95

Espresso Macchiato 44 kcal 4.00

Double Espresso Macchiato 65 kcal 4.95

Flat White 95 kcal 4.95

Hot Chocolate 367 kcal 5.00

Please ask your waiter for our selection of hot teas 0 kcal 4.95

For allergens and intolerances, please ask a member of staff.

CIGARS

	Light	
Hoyo de Monterrey Epic	ure No 2	44.50
	(Robustos 50 x 124 mm)	
H.Upmann Half Corona	Light to Medium	24.50
n.opmann nan corona	(Half Corona 44 x 90mm)	24.50
Full		
Romeo Y Julieta Petit Royales		39.50
	(Half Churchill 47 x 95mm)	
	Medium	
Montecristo No5	(Daylor 42 v 102 mm)	27.50
	(Perlas 42 x 102 mm)	
	Full	
Partagas Serie D No 4		40.00
	(Robustos 50 x 124)	

It is illegal to sell tobacco and alcohol to people under 18 years of age.

COQ D'ARGENT SNACKS

Available on Monday - Saturday from 5:30 - 10pm

Tacos crisps and guacamole v/vg 620 kcal	8.00
Wasabi nut mix v/vg 719 kcal	9.00
Provençal olives v/vg 380 kcal	9.00
Pommes frites, black truffle mayonnaise ν 1,067 kcal	11.00
Houmous, pitta bread v 716 kcal	10.00
Plant based nuggets, BBQ sauce v/g 315 kcal	10.00
Crispy calamari rings, tartare sauce 498 kcal	10.00
Cumbrae oyster, lemon, mignonette – each 32 kcal	6.00
Cold Bouquet prawns, lemon, mayonnaise – each 35 kcal	6.00
Chicken goujons, sriracha sauce 291 kcal	12.00
Truffle and mozzarella arancini v 322 kcal	12.00
Artisanal charcuterie platter, cornichons 773 kcal	23.00
Dark chocolate fondant, pistachio ice cream $ v $ 572 kcal	12.00
Vanilla crème brulée v 464 kcal	10.00
Beillevaire selection of French cheeses, William's pear chutney	v 927 kcal 23.00