



COQ d'ARGENT

Set menu

Available Mondays, Fridays & Saturdays for lunch and dinner

Burrata 468 kcal v/vg

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

Thon 451 kcal

Yellowfin tuna rilette, cornichon, wild garlic oil, sourdough

Terrine de lapin 359 kcal

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

.....

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

Creamy spinach purée kcal 7.50

New potatoes 524 kcal 7.50

Pommes frites 738 kcal 7.00

Mixed leaf salad 58 kcal 6.00

Gratin dauphinois 495 kcal 8.00

.....

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