



# COQ D'ARGENT

## Set menu

### **Burrata V/Vg**

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

### **Thon**

Yellowfin tuna rillette, cornichon, wild garlic oil, sourdough

### **Terrine de lapin**

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

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### **Tarte au Comté v**

Comté cheese tart, leek compote, Granny Smith and lamb's lettuce, black truffle dressing

### **Daurade**

Pan-fried sea bream, parsnip purée, red chilli, cauliflower, fish velouté

### **Poulet**

Roasted chicken supreme, red wine jus, mashed potatoes and chives

Extra fine green beans 8.50

Jersey royal potatoes 8.50

Mixed leaf salad 6.00

Creamy spinach purée 7.50

Pommes frites 7.00

Gratin dauphinois 8.00

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### **Crème Brûlée v**

Vanilla crème brûlée, lemon madeleines

### **Fondant au chocolat noir v**

Warm dark chocolate fondant, pistachio ice cream

### **Fraicheur d'ananas 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.

Calories information available on request. 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.