



COQ d'ARGENT

Set menu

Tortellini aux potiron v/vg

Pumpkin and goats cheese tortellini, Parmentier espuma, crouton, pumpkin oil

Gravlax

Sea trout gravlax, honey-orange dressing, horseradish, green tobiko, cucumber salad

Terrine de lapin

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

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Risotto v/vg

Roasted cauliflower purée, black truffle, parmesan cheese

Daurade

Pan-fried sea bream, wilted leek, fennel, cherry tomato, pumpkin purée

Poulet

Roasted chicken supreme, mushroom espuma, bacon, Parmentier potato, red wine jus

Extra fine green beans 8.50

Creamy spinach purée 7.50

New potatoes 7.50

Pommes frites 7.00

Mixed leaf salad 6.00

Gratin dauphinois 8.00

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Tarte au citron v

Classic baked lemon tart, meringue, raspberry and lychee sorbet

Crème Brûlée v

Vanilla crème brûlée, lemon madeleines

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.