

COQ D'ARGENT

COQ D'ARGENT'S CLASSIC
FRENCH CUISINE, CELEBRATES
SEASONAL DISHES AND FRESH
SEAFOOD, SERVED WITH SWEEPING
TERRACES AND SKYLINE VIEWS
OVER THE BANK OF ENGLAND

TO START

MICHE DE PAIN, BEURRE DEMI-SEL 6.5

Traditional warm miche bread and lightly salted butter

STARTERS

FROMAGE DE CHÈVRE v 16

Crottin de Chavignol pastry parcel, pepper piperade, honey and basil dressing

SALADE NIÇOISE 18

Confit tuna salad, soft eggs, Ratte potatoes, French beans, tomatoes, olive lemon dressing

TOMATES v 17

Rhône-Alpes grown heritage tomatoes and watermelon, pistachio, Tomme de l'Aubrac, olive oil dressing

L'AUBERGINE vg 16

Caramelised aubergine, smoked tomato, courgette salad, wild garlic dressing

L'ŒUF PARFAIT 18

Clarence Court egg, sweet pea velouté, black trompettes, ham hock, mouillettes

TERRINE DE LAPIN 18

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

SAUMON FUMÉ 23

London oak-smoked salmon, lemon crème fraîche, blinis, caperberries

CRABE 23

Devon white crab and pearl couscous salad, avocado, Espelette sauce

COQUILLE SAINT-JACQUES 28

Hand-dived large Orkney Islands scallop en croûte, wilted leeks, creamy caviar sauce

ESCARGOTS DE BOURGOGNE

6 for 8 | 12 for 32

Burgundian petits gris snails,
garlic and parsley butter

CRUSTACEANS

HUÎTRES 6.5 each

Served with lemon and mignonette Cumbræ
No 2 oysters

CRUSTACÉS 6.5 each

Served cold with mayonnaise and lemon
Bouquet prawns

CAVIAR

OSCIETRA CAVIAR 10g 45 | 30g 110

Served with homemade blinis and crème fraîche.
Delicate roe with a long dried-fruit flavour on the
palate. The colour ranges from golden to brownish

PLATS PRINCIPAUX

CHOU-FLEUR v/vg Meunière roasted cauliflower, caperberries, lemon, beurre noisette, caramelised ceps and cauliflower purée	20	COQ AU VIN Red wine braised corn-fed chicken, pommes purée, mushrooms, glazed baby onions, bacon, sandy carrots	37
TARTE AU COMTÉ v Comté cheese tart, leek compote, Granny Smith apple and lamb's lettuce, black truffle dressing	22	SOURIS D'AGNEAU Rosemary and garlic slow-cooked lamb shank, pommes purée	42
HAUT-BAR Steamed stone bass, wild garlic pommes purée, spring vegetables, Espelette aioli	38	TERRE ET MER Confit pork belly, grilled octopus, chorizo, saffron risotto, spring vegetables	42
SOLE DE DOUVRES Pan-fried Dover sole on the bone, Grenobloise sauce	63	FAUX-FILET H 300g grilled Black Angus sirloin, béarnaise sauce, pommes frites	51.5
QUASI DE VEAU Slow-cooked milk-fed veal rump, wild garlic, morel sauce, asparagus, citrusy pea purée, fondant potato	38		

A PARTAGER FOR TWO TO SHARE

CARRÉ D'AGNEAU H | 62 per person

8-bone West Country rack of lamb, gratin dauphinois, garlic and rosemary jus

CÔTE DE BŒUF | 66 per person

850g West Country rib-eye on the bone, béarnaise and peppercorn sauce, pommes frites

DAURADE | 50 per person

1kg sweet and sour grilled Corsican sea bream, new potatoes, green beans, caviar fish velouté

ACCOMPAGNEMENT

MIXED LEAF SALAD	6.5
EXTRA-FINE GREEN BEANS	9
CREAMY SPINACH PURÉE	7.5
HERITAGE TOMATOES & WATERMELON SALAD	8
POMMES FRITES	7.5
GRATIN DAUPHINOIS	8

