

# 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

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## TO START

### MICHE DE PAIN, BEURRE DEMI-SEL 6.5

Traditional warm miche bread and lightly salted butter

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## STARTERS

### FROMAGE DE CHÈVRE V 16

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

### SALADE NIÇOISE V 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

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## 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

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## PLATS PRINCIPAUX

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

### 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

<b>MIXED LEAF SALAD</b>	6.5
<b>EXTRA-FINE GREEN BEANS</b>	9
<b>CREAMY SPINACH PURÉE</b>	7.5
<b>HERITAGE TOMATOES &amp; WATERMELON SALAD</b>	8
<b>POMMES FRITES</b>	7.5
<b>GRATIN DAUPHINOIS</b>	8

