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 7
Traditional warm miche bread with lightly salted butter

ENTRÉES

TARTE EPOISSE DE BOURGOGNE ***V*** 17
Epoisse Burgundy tart, gingerbread and William pear, Dijonnaise dressing

VELOUTÉ DUBARRY ***V/VG on request*** 13
Creamy cauliflower soup, beets and goats' cheese Parisian gnocchi, croutons

CANARD AUX CHÂTAIGNES 25
Périgord foie gras, chestnut velouté, confit duck beluga lentils, pickled mustard seeds

L'ŒUF MEURETTE 19
Red wine poached rich egg, Ceps, crispy bacon, glazed baby onion

TERRINE DE LAPIN 19
Rabbit and pork terrine, pistachio, apricots, grape mustard, toasted sourdough

TARTARE DE BŒUF 25
Beef tartare, spicy dressing, egg yolk, hazelnuts, crispy raspberries

SAUMON FUMÉ 21
London oak-smoked salmon, lemon crème fraîche, blinis, caperberry

ESCARGOTS DE BOURGOGNE
6 for 16 | *12 for* 30
Burgundian Petits Gris snails, garlic and parsley butter

CRUSTACEANS

HUÎTRES 7 *each*
CUMBRAE NO 2 OYSTERS
Served with lemon and mignonette

CRUSTACÉS 7 *each*
BOUQUET PRAWNS
Served chilled with mayonnaise and lemon

CAVIAR

OSCIETRA CAVIAR *10g* 45 | *30g* 110
A delicate egg with a long-dried fruit flavour on the palate. The colour ranges from golden to brownish

PLATS PRINCIPAUX

CHOU-FLEUR *VG* 21
Meunière roasted cauliflower, caper lemon, beurre noisette, caramelised ceps and cauliflower purée

TARTE AU COMTÉ *V* 23
Comté cheese tart, leek compote, Granny Smith and lamb's lettuce, black truffle dressing

TRUITE 38
Cherry smoked trout, Williams pear, parsnip, Douglas fir creamy sauce

HAUT-BAR 44
Seared stone bass, Devon crab and prawn risotto, American sauce, Avruga Caviar

SOLE DE DOUVRES 64
Pan-fried Dover sole on the bone, Grenobloise sauce

CANNETTE 38
French duckling two ways, blackberries, beetroot, carrot puree, spiced bramble sauce

COQ AU VIN 39
Red wine braised corn-fed chicken, pommes purée, mushrooms, glazed baby onions, bacon, sandy carrots

SOURIS D'AGNEAU 43
Rosemary and garlic slow-cooked lamb shank, pommes purée

CHEVREUIL 39
Haunch of wild roe deer, parsnip purée, braised red cabbage, fondant potato, Devil sauce

FAUX-FILET *H on request* 49
300g grilled Black Angus Sirloin, béarnaise sauce, pommes frites
For every faux-filet sold, we will donate £1.50 to the 'Not For Sale' movement

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 sauces, with pommes frites

FRUITS DE MER | 47.5 *per person*
6 Cumbrae oysters, 10 Prawns, London oak-smoked salmon.
Served cold with mayonnaise, lemon and mignonette

ACCOMPAGNEMENT

MIXED LEAF SALAD 7
EXTRA-FINE GREEN BEANS 8.5
CREAMY SPINACH PURÉE 7
BRAISED RED CABBAGE 7
POMMES FRITES 7
GRATIN DAUPHINOIS 8
BÉARNAISE SAUCE 4
PEPPERCORN SAUCE 4

V - vegetarian | VG - vegan | H - Halal | vegan on request. When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we 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. Calorie information is available on request. 15% service charge will be added to your bill. Prices include VAT.