

COQ D'ARGENT

LES DESSERTS

FONDANT AU CHOCOLAT NOIR 14

Warm dark chocolate and pistachio fondant, vanilla ice cream
Mas Mudigliza, Maury Grenat, Vin Doux Naturel 2018, France 10.5

CRÈME BRÛLÉE 10

Vanilla crème brûlée, lemon madeleines
Disznókő, Dorgó Vineyard, "Édes Szamorodni" Tokaji 2018, Hungary 13

FRUIT DE LA PASSION 12

Passion fruit posset, red fruits
Dom. de la Châtaigneraie, Vouvray moelleux Saint-Martin 2009, France 11

CITRON 15

Lemon parfait, meringue, sorbet
Château Roumieu, Sauternes 2019, France 12

FRAÎCHEUR D'ANANAS VGN REQUEST 11

Vanilla-poached pineapple, mango, passion fruit espuma, mango sorbet
Domaine des Baumard, Carte d'Or, Coteaux du Layon 2023, France 10.5

CAFÉ GOURMAND 12

Coffee of your choice with three different mini desserts

GLACES ET SORBETS V/VG 4.5

Homemade ice cream | Homemade sorbet

SÉLECTION DE FROMAGES 23

Beillevaire French farmhouse cheeses, Williams pear chutney

(v) - vegetarian | (vg) - vegan | (h) - Halal | 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.

SWEET WINES BY THE GLASS

	100ml
Dom. de la Chataigneraie, Vouvray moelleux Saint Martin 2009. France	11
Château Roumieu, Sauternes 2022. France	12
Tokaji Late Harvest 'Katinka', Patricius, 2023 Hungary	22
Mount Horrock s, "Cordon Cut" Riesling 2024. Australia	20
Fattoria dei Barbi, Vin Santo 2015. Italy	22.5
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	12ml
Disznóko,Dorgó Vineyard,"Eszencia" Tokaji 2007. Hungary	10.5
<i>Served on a crystal angel spoon – a delicate and elegant presentation of this rare essence</i>	

FORTIFIED WINES BY THE GLASS

	100ml
Graham's, Late Bottle Vintage, 2018. Portugal	8.5
Graham's, Six Grapes. Portugal	9
Port 10yr old Tawny, Fonseca, Portugal NV	19
Mas Mudigliza, Maury Grenat, Vin Doux Naturel 2018. France	10.5
Château Lerys, Muscat de Rivesaltes NV. France	11
Chambers, "Rosewood Vineyards" Muscat NV. Australia	12
Blandy's Malmsey, 10 Years Old. Portugal	13
Quinta Do Castro, Colheita, 2003, Portugal, 750ml	155
Graham's Twany Port, 30yr, Portugal, 750ml	250

Create your personal Sweet Wine Flight by choosing three 50ml wines from the list above

DIGESTIFS & AFTER DINNER

GRAPPA, COGNAC, ARMAGNAC & CALVADOS

	50ml
Grappa di Tignanello, Antinori, Italy, 42%	18
Dartigalongue Bas Armagnac XO, France, 40%	17.5
Dupont Pays d'Auge, France, 42%	15
Courvoisier XO Cognac, France, 40%	38.5

WHISKY

	50ml
The Dalmore 12 Year Old	14.5
Macallan 15 Year Old Double Cask	40
