COQ d'ARGENT

LES DESSERTS

FONDANT AU CHOCOLAT NOIR 14.5
Warm dark chocolate and salty caramel fondant, vanilla ice cream
Port 10yr old Tawny, Fonseca, Portugal NV | 17

PARIS-BREST *v* 13.5
Choux pastry, pistachio, raspberries
Moscato d'Asti, Bricco Quaglia, Piedmont, 2025, Italy | 9

TARTE NOISETTES CHOCOLAT *v* 13
Hazelnut tartelette, chocolate, cacao sorbet
Port late botte vintage, Quinta do Crasto Late Bottle 2020, Portugal | 12

MARRON *v* 13
Chestnut parfait, rum
Sauternes 'Les Garonnelles', Lucien Lurton, 2023, France | 14

CASSIS 15
A celebration of blackcurrant entremets, macaroon, sorbet
Tokaji Late Harvest 'Katinka', Patricius, 2023, Hungary | 22

FRAICHEUR D'ANANAS *V / VG on request* 12
Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet
Mount Horrocks, "Cordon Cut'' Riesling 2024, Australia | 20

CAFÉ GOURMAND 10
Coffee of your choice with three different mini desserts

GLACES ET SORBETS *V / VG* *per scoop* 4.5
Selection of homemade ice creams and sorbets

SÉLECTION DE FROMAGES 24
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
Moscato d'Asti, Bricco Quaglia, Piedmont, 2025 Italy	9
Sauternes 'Les Garonnelles', Lucien Lurton, 2023. France	14
Tokaji Late Harvest 'Katinka', Patricius, 2023. Hungary	22
Mount Horrocks, "Cordon Cut'' Riesling 2024. Australia	20
Fattoria dei Barbi, Vin Santo 2015. Italy	22.5

FORTIFIED WINES BY THE GLASS

	100ml
Port late botte vintage, Quinta do Crasto Late Bottle 2020. Portugal	12
Port 10yr old Tawny, Fonseca, NV. Portugal	17
Quinta Do Castro, Colheita, 2003, Portugal, 750ml	155
Graham's Tawny Port, 30yr, Portugal, 750ml	250

DIGESTIFS & AFTER DINNER

GRAPPA, COGNAC, ARMAGNAC & CALVADOS

	50ml
Grappa selezione Moscato, Bepi Tosolini, Italy, 40%	15
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 years old	14.5
Macallan 15 years old Double Cask	40.

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