COQ D'ARGENT

TRUFFLE TASTING MENU

5 COURSES | £120

ADD WINE PAIRING FOR +£80

L'OEUF PARFAIT

63-degree rich egg, creamy wild mushrooms, truffle

Pomino Bianco 2025, Frescobaldi, Pomino DOC, Tuscany, Italy

GRANNY SMITH APPLE & WHITE TRUFFLE SORBET

CHERRY-SMOKED TROUT

Truffle risotto, caviar sauce

Kustard Pie Chenin Blanc Reserve 2025, Coastal Region, South Africa

FRENCH DUCKLING BREAST AND LIVER

Périgourdine sauce, black truffle

Papillion Crozes-Hermitage 2024, Rhone Valley, France

WARM CHOCOLATE FONDANT

Truffle ice cream

Fonseca 10 Year Old Tawny Port, Douro, Portugal

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.