COQ d'ARGENT

SIGNATURE MENU

£75 PER PERSON

ENTRÉES

ESCARGOTS
Burgundian Petits Gris snails, garlic and parsley butter

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

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

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

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

PLATS PRINCIPAUX

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

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

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

FAUX-FILET ***H*** +10 *supplement*
300g grilled Black Angus Sirloin, béarnaise sauce, pommes frites

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

LES DESSERTS

CASSIS
A celebration of blackcurrant entremets, macaroon, sorbet

CRÈME BRÛLÉE ***V***
Vanilla crème brûlée and lemon madeleines

FONDANT AU CHOCOLAT NOIR
Warm dark chocolate and salty caramel fondant, bourbon vanilla ice cream

SÉLECTION DE FROMAGES +10 *supplement*
Beillevaire French farmhouse cheeses, Williams pear chutney

FRAICHEUR D'ANANAS ***VG on request***
Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet

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.