



# COQ D'ARGENT

## Seasonal Set Menu

### 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'aubergine vg

Caramelised aubergine, smoked tomato, courgette salad, wild garlic dressing

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### Daurade

Pan-fried sea bream, wild garlic pomme purée, spring vegetables, caviar fish velouté

### Poulet

Roasted chicken supreme, pomme fondant, green asparagus, watercress emulsion  
wild mushroom sauce

### Chou-fleur v/vg

Meunière roasted cauliflower, caperberry, lemon, beurre noisette  
caramelised ceps and cauliflower purée

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### Pavlova v

Meringue, vanilla chantilly, mixed fresh berries

### Crème brûlée v

Vanilla crème brûlée, lemon madeleines

### Fraicheur d'ananas v/vg

Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet

2 courses £35 / 3 courses £40

Available Monday, Friday and Saturday

Should you have any allergies or intolerances, please speak to your waiter before ordering.  
Please note that whilst we minimise the risk of cross-contamination,  
we handle allergenic ingredients throughout our kitchens and 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.  
A discretionary 15.00% service charge will be added to your bill. All prices include VAT.