



COQ D'ARGENT

Seasonal Set Menu

Miche de pain, beurre demi-sel 6.50

Warm bread and butter

Tortellini aux potiron v/vg

Pumpkin and goats cheese tortellini, Parmentier espuma, crouton, pumpkin oil

Saumon fumé

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

Terrine de lapin

Rabbit and pork terrine, pistachio, apricots, grape mustard, toasted sourdough

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Risotto v/vg

Roasted cauliflower purée, black truffle, Parmesan cheese

Daurade

Pan-fried sea bream, wilted leek, fennel, cherry tomato, pumpkin purée

Poulet

Roasted chicken supreme, mushroom espuma, bacon, Parmentier potato, red wine jus

Onglet supplement 5.00

220 gr Seared English beef onglet, shallots sauce, pomme frites

Extra fine green beans 9.00
Creamy spinach purée 7.50

Truffle pommes purée 8.00
Pommes frites 7.50

Mixed leaf salad 6.50
Gratin dauphinoise 8.00

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Tarte au citron v

Classic baked lemon tart, meringue, raspberry and lychee sorbet

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

Should you have any allergies or intolerances, please speak to your waiter before ordering.

Please note that whilst we minimize 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. Adults need around 2000 kcal a day.

Calories information available on request. Discretionary 15.00% service charge will be added to your bill. All prices include VAT.