COQ d'ARGENT

SET MENU

2 COURSES £35 | 3 COURSES £40

ENTRÉES

VELOUTÉ DUBARRY *V/ VG*
Creamy cauliflower soup, beetroot and goat's cheese Parisian gnocchi, croutons

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

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

MAINS

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

DAURADE
Pan-fried sea bream, seafood risotto, sauce Américaine

POULET
Roasted chicken supreme, mushrooms, bacon, truffled mashed potato, red wine jus

SIDES

EXTRA-FINE GREEN BEANS 8.5

BRAISED RED CABBAGE 7

MIXED LEAF SALAD 7

CREAMY SPINACH PURÉE 7

POMMES FRITES 7

GRATIN DAUPHINOIS 8

DESSERTS

TARTE AU CITRON *V*
Classic baked lemon tart, meringue, raspberry and lychee sorbet

CRÈME BRÛLÉE
Vanilla crème brûlée, lemon madeleines

FRAÎCHEUR D'ANANAS *V/ VG*
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.