



COQ D'ARGENT

Events - Signature Menu - £75.00

Escargots

Burgundian Petits Gris snails, garlic and parsley butter

Saumon fumé

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

Terrine de lapin

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

Tomate

Rhone-Alps grown heritage tomatoes and watermelon, pistachio, Tomme de Savoie, olive oil dressing (v)

L'aubergine

Caramelised aubergine, smoked tomato, courgette salad, wild garlic dressing (vg)

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Souris d'agneau

Rosemary and garlic slow-cooked lamb shank, pomme purée

Haut-bar

Steam stone bass, wild garlic pomme purée, spring vegetables, Espelette aioli

Tarte au Comte

Comté cheese tart, leek compote, Granny Smith and lamb's lettuce, black truffle dressing (v)

Faux-Filet

300g grilled Black Angus Sirloin, béarnaise sauce, pommes frites (h) - 10.00 *supplement*

Chou-fleur

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

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Citron

Lemon parfait, meringue, sorbet

Crème brûlée

Vanilla crème brûlée, lemon madeleines (v)

Fondant au chocolat noir

Warm dark chocolate and pistachio fondant, bourbon vanilla ice cream

Sélection de fromages

Beillevaire French farmhouse cheeses, Williams pear chutney - 10.00 *supplement*

Fraicheur d'ananas

Vanilla poached pineapple, passion fruit, mango, coconut yoghurt, mango sorbet (vg)

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.