



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

Poulpe

Teriyaki glazed octopus, houmous, confit lemon, chorizo and chickpea salad, coriander dressing

Tortellini aux potiron

Roasted pumpkin and goats' cheese tortellini, Parmentier espuma, croutons (v/vg on request)

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Souris d'agneau

Rosemary and garlic slow-cooked lamb shank, pomme purée

Daurade

Seared sea bream, Devon crab and prawns risotto, American sauce, Avruga caviar

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) - 16.00 supplement

Chou-fleur

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

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Tarte au citron

Classic baked lemon tart, meringue, raspberry and lychee sorbet

Crème brûlée

Vanilla crème brûlée, lemon madeleines (v)

Fondant aux chocolat

Warm dark chocolate fondant, pistachio ice cream (v)

Fraicheur d'ananas

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

Sélection de fromages

Beillevaire French farmhouse cheeses, Williams pear chutney - 12.00 supplement

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.