



COQ D'ARGENT

Events - Signature Menu - £70.00

Escargots de Bourgogne

Burgundian Petits gris snails, garlic and parsley butter

Saumon fumé

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

Poulpe

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

Ravioli aux potiron

Roasted pumpkin ravioli, 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 Comté

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

Faux-Filet

300g grilled grain fed Australian Black Angus Sirloin, béarnaise sauce, pommes frites (h) - *16.00 supplement*

Chou-fleur

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

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Pomme

Granny Smith apple parfait

Crème brûlée

Vanilla crème brûlée, lemon madeleines (v)

Fondant au 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.