

# COQ D'ARGENT

## FATHERS DAY MENU

2 COURSES 40.00

3 COURSES 45.00



*Celebrate Father's Day with a French-inspired Sunday feast, featuring seasonal starters, signature roasts, fresh seafood, and indulgent desserts.*

### STARTERS

#### TOMATE v/vg

Rhone-Alps grown heritage tomatoes and watermelon, pistachio, Tomme fraîche de l'Aubrac, olive oil

#### FROMAGE DE CHÈVRE v

Poitou goats' cheese pastry parcel, pepper piperade, honey and basil dressing

#### TERRINE DE LAPIN

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

#### SAUMON FUMÉ

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

#### ESCARGOTS DE BOURGOGNE

6 Burgundian Petits Gris snails, garlic & parsley butter

#### HUITRES

5 Scottish Cumbrae Rock No 3, mignonette, lemon

#### CREVETTES BOUQUET

6 Bouquet prawns, homemade mustard mayonnaise

#### THON

Yellowfin tuna rilette and green olives, cornichon, wild garlic oil, sourdough

#### CRABE

Devon white crab and perle couscous salad, guacamole, Espelle chili mayonnaise

### PLATS PRINCIPAUX

#### DAURADE

Seared seabream, wild garlic pomme purée, spring vegetables, Espelette aioli

#### THON ROUGE

Grilled yellowfin tuna, mini ratatouille, mango and chili salasa, rocket pesto

#### SOURIS D'AGNEAU

Rosemary and garlic slow cooked lamb shank, pomme purée

#### COQ AU VIN

Red wine braised corn-fed chicken, pommes purée, mushrooms, glazed baby onions, bacon, sandy carrots

#### TARTE AU COMTÉ v

Comté cheese tart, leek compote, Granny Smith, lamb's lettuce, black truffle dressing

#### CHOU-FLEUR V/VG

Meunière roasted cauliflower, caperberry, lemon, beurre noisette, caramelised ceps and cauliflower

### TO SHARE *for two*

#### CARRE D'AGNEAU

+25 per person

Wales rack of lamb, gratin dauphinois, garlic and rosemary jus

#### COTE DE BOEUF

+25 per person

850g West Country rib-eye on the bone, béarnaise and peppercorn sauce, pommes frites

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## LES ROTISSERIES DU COQ D'ARGENT

*All roasts are served with Yorkshire pudding, red wine jus, root vegetables and roast potatoes*

40 DAYS DRY-AGED ANGUS HEREFORD SIRLOIN H  
ALAN BARROW BROOK STREET FARM LEG OF LAMB H

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### ACCOMPAGNEMENT

|   |     |
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| MIXED LEAF SALAD                        | 6   |
| EXTRA-FINE GREEN BEANS                  | 8   |
| CREAMY SPINACH PURÉE                    | 7   |
| HERITAGE TOMATOES<br>& WATERMELON SALAD | 7.5 |
| POMMES FRITES                           | 7   |
| GRATIN DAUPHINOIS                       | 7   |



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### DESSERTS

**FRAICHEUR D'ANANAS** v/vg  
Vanilla poached pineapple, mango, passion fruit  
espuma, mango sorbet

**SOUFFLÉ AU WHISKY**  
Frozen whisky souffle parfait

**FRAISE**  
English strawberry salad, vanilla panna cotta, lemon  
sorbet

**CITRON**  
White chocolate, custard and lemon parfait

**FONDANT AU CHOCOLAT NOIR**  
Warm dark chocolate fondant, pistachio ice cream

**GLACES ET SORBETS**  
Three homemade ice creams or sorbets

**SELECTION DE FROMAGES**  
Beillevaire French farmhouse cheeses,  
Williams pear chutney

**CRÈME BRÛLÉ**  
Vanilla crème brûlée and lemon madeleines

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