COQ d'ARGENT x ORRERY BY Pierre Minotti

TASTING MENU

WINE PAIRING +£75 PER PERSON

CHILLED BOUILLABAISSE
Cold fish Soup - red prawn, sea bass, fennel
New Chapter Grüner Veltiner, Austria, 2024 Magnum

CAILLE
Roasted quail, confit leg, cep chasseur garnish, foie gras
Pinot Noir Wairarapa Craggy Range, Martinborough, 2025

LOTTE
Slow-cooked monkfish, boned marrow, brown shrimps, salsify
Bourgogne Blanc Alain Chavy, France, 2024

GAME PITHIVIERS
Celeriac remoulade, matelote sauce
Château Haut Plateau, France, 2020

TARTE AU CHOCOLAT
Wam dark chocolate and orange tart, Grand Marnier ice cream
Vin Santo Barbi, Toscana, 2015

(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request. | (h) - Halal

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.
All prices include VAT. A discretionary 15% service charge will be added to your final bill.