

COQ D'ARGENT

EVENING STANDARD RESTAURANT MENU

3 Courses 30.00 with a glass of Chandon Brut

Fromage de chèvre

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

Tomates heritages

British heritage tomatoes, buffalo mozzarella, basil, red onions, black olive dressing (v)

Saumon fumé

London oak smoked salmon, condiments, Melba toast

Escargots de Bourgogne

Burgundian Petits Gris snails, garlic and parsley butter

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Suprême de poulet

Corn-fed chicken supreme, garlic and parsley butter, lardons, confit shallots
Belle de Fontenay potatoes, mushroom foam

Tarte à la compote d'oignons blanc (v)

Goats' cheese tart with white onion compote, carrot purée, black truffle dressing

Loup de mer

Seared fillet of sea bass, chive pomme purée, Scottish mussels, samphire, smoked sun-dried tomatoes

Souris d'agneau

Lavender and honey slow cooked lamb shank, pomme purée, spring onions

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Pomme verte

Granny Smith apple parfait

Crèmeux vanille aux fraises et citron vert

Vanilla panna cotta, macerated strawberries and lime, basil and strawberry sorbet

Crème brûlée

Vanilla crème brûlée, lemon madelaine

Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

Wilted leaf spinach	6.00
Extra fine green beans	6.00
Crisp leaf salad	4.50

Heritage tomatoes	4.50
Pommes frites	5.00
Gratin dauphinois	5.50



London
**Evening
Standard**

(v) Vegetarian

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized cheese may increase your risk of foodborne illness.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT A cover charge of 2.00 per person will be added to your bill