

COQ d'ARGENT

EVENING STANDARD RESTAURANT MENU

3 Courses £30.00 with a glass of Chandon Brut

Terrine de cochon

Ham hock terrine, truffled gribiche, mixed salad, sourdough toast

Tortellini au potiron

Pumpkin and ricotta tortellini, parmentier espuma, sage, croutons

Saumon fumé

London oak smoked salmon, condiments, Melba toast

Escargots de Bourgogne

Burgundian "Petits Gris" snails, garlic and parsley butter

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Coq au vin

Braised marinated chicken in red wine, mushrooms, baby onions, pancetta, carrots

Tarte à la compote d'oignons blancs

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

Loup de mer

Seared fillet of sea bass, hand-picked South Devon crab risotto, crab foam

Souris d'agneau*

Garlic and rosemary slow cooked lamb shank, perfectly imperfect root vegetable purée

Side dishes are available at an additional cost

Please ask your waiter

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Pomme verte

Granny Smith apple parfait

Macarons au marron

Five homemade chestnut macaroons

Crème brûlée

Vanilla crème brûlée, mini madeleines

Fondant au chocolat

Warm dark chocolate fondant, pistachio ice cream

*A dish made using surplus ingredients – helping to tackle food waste and as part of our 'Waste Not, Want More' January 2019 campaign in partnership with The Felix Project.



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