
Crustacées

Plateau de fruits de mer 29.00/ 56.00
Selection of shellfish and crustacea

Crabe à l'aneth, crème légère au caviar fumé 13.50
Devon king crab and dill pot with a light smoked avruga caviar cream

Crevettes mayonnaise 16.50
Cold prawns with mixed baby leaves and mayonnaise

Huîtres	Six	Neuf	Douze
Iles de Colchester Colchester oysters	10.50	15.75	21.00
Marenes d'Oléron French Prestiges Fines de Claire oysters	13.50	20.00	26.50
Huîtres plates Native oysters	18.00	27.00	36.00

We do not recommend the consumption of spirits with oysters

Brasserie Lunch Menu

2 Courses £17.50 3 Courses £21.00

Crevettes bouquet aux herbes et tomates £2.50 supplement
Sautéed prawns in tomato and herbs

Mosaïque de joue de porc, pain de campagne toasté
Pork cheek and vegetable terrine with country style toast

Saumon légèrement fumé
Lightly smoked salmon, crispy rye bread, capers and horseradish cream

Escargots au beurre d'ail
Six snails in garlic and parsley butter

Bisque de homard
Lobster bisque

Parfait de champignons
Mushroom parfait, baby leaves

Risotto au fromage de chèvre, chili et potiron
Chilli marinated goat cheese and pumpkin risotto

Plats principaux

Casserole de chevreuil et fagot aux fruits secs, pomme purée
Braised venison with fruit and nut fagot on mashed potato

Entrecôte grillée, sauce béarnaise £3.00 supplement
Grilled rib eye with chips and béarnaise sauce

Suprême de poulet aux champignons sauvages et topinambours
Chicken breast with wild mushrooms and Jerusalem artichokes

Dos de cabillaud à la provençale
Baked cod fillet with ratatouille, pesto and black olives

Pavé de saumon au citron et coriandre, purée d'épinards
Lemon and coriander salmon with spinach puree

Salade de fromage de chèvre
Goats' cheese, vegetable and mixed baby leaf salad

Tarte aux épinards et roquefort, salade de noix et œuf poché
Spinach and Roquefort tart with walnut and poached egg salad

Légumes

Salade de roquette au parmesan 4.25

Ratatouille 4.00

Pommes nouvelles 4.00

Pommes frites 4.00

Haricots verts 4.00

Les Desserts

Sélection de fromages £3.50 supplement
Selection of cheeses, homemade bread

"Pudding" au sirop, pomme caramélisée et glace vanille
Golden steamed pudding with caramelised apple, sultanas and vanilla ice cream

Cheesecake à la vanille et compote d'airelles
Baked vanilla cheesecake with warm cranberry compote

Pavé au chocolat noir, meringue et glace aux pistaches rôties
Dark chocolate marquise with roasted pistachio ice cream and meringue

Vacherin au fruit de la passion et yaourt
Yogurt and passion fruit vacherin

Glaces et sorbets
Home made ice creams and sorbets

Crème brûlée, sablé au citron
Burnt vanilla cream, lemon shortbread

Your bill will be left open for you to leave a gratuity at your discretion
For groups of 8 people or more, a discretionary service charge of 12.5% will be added
Coq d'Argent complies with the hospitality industry's voluntary code of practice
VAT payable at prevailing rates

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