

COQ D'ARGENT

Fromages et Desserts

Sélection de fromages Selection of cheeses, homemade bread	11.75
Sablé aux prunes pochées vanille, crème montée et gelée de prunes French shortbread with poached plums, vanilla cream and plum jelly	7.25
Tarte aux fruits rouges à l'amande et citron confit, sorbet au citron et basilic Minute made berry tart with almond frangipane and lemon marmalade, lemon and basil sorbet	7.25
Pavé au chocolat noir, meringue et glace aux pistaches rôties Dark chocolate marquise with roasted pistachio ice cream and meringue	7.00
Parfait glacé aux cerises et chocolat blanc Frozen cherry and white chocolate parfait	7.50
Fraise fête foraine Strawberry "fun fair" desserts	7.75
Glaces et sorbets Home made ice creams and sorbets	7.00
Crème brûlée, sablé au citron Burnt vanilla cream, lemon shortbread	7.00

Prix fixe
Served at lunchtime only
Two courses £24.00
Three courses £28.00

Saumon légèrement fumé, toast de pain de seigle, câpres et crème de raifort
Lightly smoked salmon with crispy rye bread, mini capers and horseradish cream

Asperges vertes tièdes en vinaigrette d'herbes et tomates
Warm green asparagus with tomato and herb dressing

Parfait de champignons, salade printanière et vinaigrette truffée
Mushroom parfait, port jelly, spring vegetable salad and light truffle dressing

Cuisse de canard confite en aigre doux de cerises, amandes, fenouil et navets glacés
Confit Dombes duck leg with pickled cherries, soft almonds in milk, glazed baby turnips and fennel

Dos de saumon confit au coriandre et citron, tian de légumes et crème d'ail
Salmon slow cooked in olive oil, coriander and lemon on a Provençal vegetable galette with garlic cream

Tarte fine aux légumes provençaux et crottin de chèvre
Thin Provençal vegetable tart with goats' cheese and basil

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

Parfait glacé aux cerises et chocolat blanc
Frozen cherry and white chocolate parfait

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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Entrées

Salade de saumon légèrement fumé, asperges et mousse de chèvre frais Lightly smoked salmon, asparagus and light goats' cheese mousse salad	12.50
Verrine de crabe au basilic et salsa d'avocats Devon king crab and basil pot with avocado salsa	12.50
Terrine de foie gras, pommes et brioche toastée Foie gras terrine, apples and toasted brioche	14.25
Ballottine tiède de poulet citronné à l'estragon, crème d'ail et petit poireaux Warm tarragon and lemon infused chicken ballottine with dressed baby leeks and mild garlic purée	10.50
Salades de tomates au basilic, oignon rouge et vinaigrette d'huile d'olives noire Heritage tomato salad with basil, red onion, black olive oil and balsamic dressing	9.75
Parfait de champignons, salade de saison et vinaigrette truffée Mushroom parfait, port jelly, seasonal vegetable salad and light truffle dressing	9.75
Maquereau macéré et rilette fumée en salade de betteraves, émulsion de pois au wasabi Mustard pickled mackerel, smoked mackerel rilette, seasonal beetroot salad with a wasabi pea emulsion	9.75
Homard au fenouil confit, pomme de terre safranée et vinaigrette d'orange vanillée Lobster, confit fennel, saffron potato and pea salad with orange and vanilla dressing	19.75
Crevettes mayonnaise Cold prawns with mixed bay leaves and mayonnaise	16.50
Plateau de fruits de mer Selection of shellfish and crustaceans	29.00/ 56.00

Huîtres

	Six	Neuf	Douze
Colchester moyennes Colchester oysters, medium size	10.50	15.75	21.00
Colchester larges Colchester oysters, large size	13.50	20.00	26.50
Maldon Maldon oysters	13.50	20.00	26.50

We do not recommend the consumption of spirits with oysters

Caviars

Spring Ocietra 10gr Russian sturgeon (Acipenser Gueldenstaedtii), mild nutty taste, slightly iodized	75.50
Imperial Al Baeri 30gr Siberian sturgeon (Acipenser Baeri), a hint of nuttiness, lightly iodized	120.00

A more extensive selection of caviar is available to pre-order. Please ask a member of staff

Végétarien

Risotto de légumes de saison à la truffe d'été Seasonal vegetable risotto with summer truffles	15.25
Tarte fine aux légumes provençaux et crottin de chèvre Thin Provençal vegetable tart with goats' cheese and basil	15.25
Cannelloni à l'aubergine fumée, tian de légumes, crème provençale et parmesan Smoked aubergine cannelloni on vegetable "tian" with Provençal cream and parmesan	15.25

Poissons

Sole Meunière sur l'os, pommes de terre nouvelles Lemon sole on the bone with brown butter and new potatoes	Market price
Dos de saumon confit au coriandre et citron, tian de légumes et crème d'ail Salmon slow cooked in olive oil, coriander and lemon on a Provençal vegetable galette with garlic cream	22.50
Filet de rouget poêlé façon niçoise à l'huile d'olive noire Red mullet with confit peppers, aubergines, courgettes, capers and black olive oil	22.75
Haut bar aux artichauts violets et petits légumes en barigoule safranée Steamed stone bass with baby artichokes, fennel, courgette, tomato and saffron stew	22.75

Viandes

Cuisse de canard confite en aigre doux de cerises, amandes, fenouil et navets glacés Confit Dombes duck leg with pickled cherries, soft almonds in milk, glazed baby turnips and fennel	21.50
Carré d'agneau rôti en printanière et épaule farcie au fromage de chèvre, sauce romarin Roasted rack of lamb and confit shoulder with spring vegetables, goats' cheese and rosemary sauce	23.50
Porcelet au beurre de miel épicé, laitue braisée, shiitake, pancetta et betteraves Slow cooked suckling pig in spicy honey butter with braised lettuce, shiitake mushrooms, pancetta and beetroot	23.75
Suprême de poulet Noire au maïs et cuisse confit aux morilles Black leg chicken with sweetcorn, sautéed morels and creamed Madeira sauce	22.50
Steak au poivre vert, aioli au cresson et pomme pont neuf Beefsteak "au poivre", with green peppercorn sauce, "pomme pont neuf" and watercress aioli	25.00
La côte de bœuf aux échalottes caramélisées, gratin Dauphinois et épinards (pour deux) 1 kg Rib of beef on the bone, potato Dauphinois, caramelised shallots, spinach with bordelaise and béarnaise sauces (for two)	64.00

Salades et Légumes

Salades de tomates au basilic, oignon rouge et vinaigrette d'huile d'olives noire	5.00
Roquette au parmesan	4.25
Pomme purée	4.00
Gratin Dauphinois	4.25
Pommes de terres nouvelles	4.00
Ratatouille	4.00
Haricots verts	4.00
Epinards	4.25

Menu dégustation - Six Courses £44.00 Available for the entire table

Salade de saumon légèrement fumé, asperges et mousse de chèvre frais

Ballottine tiède de poulet citronné à l'estragon, crème d'ail et petit poireaux

Sorbet

Haut bar aux artichauts violets et petits légumes en barigoule safranée

Carré d'agneau rôti en printanière et épaule farcie au fromage de chèvre, sauce romarin

Fraise fête foraine

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