



COQ D'ARGENT

Bar Snacks, Tapas and Mezze**3.30 - 10pm Monday to Friday**

Roasted nuts	3.75
Marinated olives	3.75
Wasabi peanuts	3.75
Large bowl of chips and mayonnaise	4.75
Fish cakes and dill crème	6.00
Whitebait, chilli salt	6.00
Deep fried calamari and tartare sauce	6.50
Smoked salmon on crispy rye bread with horseradish cream	12.00
Hot chorizo and cocktail sausages glazed with red wine	6.50
Caramelised onion, spinach and brie tart	9.00
Goats cheese, tomato, pepper and olive salad	10.00
Castle May beef and gruyere cheese burger and chips	10.50
Grilled chicken breast with Provençal vegetable salad	12.50
Dipping plater: Houmous, red pepper salsa and tzatziki with grilled pitta bread	8.00
Fish platter: Fish cake, whitebait and calamari with tartare sauce	12.00
Antipasti platter: Charcuteries, mozzarella, grilled vegetables, olives with crostini	12.50
Sandwich platter: Smoked salmon, egg & watercress, ham & mustard mayonnaise	12.50
Strawberry and vanilla ice cream cone	4.50
Crème brûlée, sablé au citron	7.00
English strawberries and white chocolate cream	8.50/12.00
Selection of cheeses, pear chutney, biscuits and homemade nut bread	11.75

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

Coffees & Teas

A selection of coffees	2.75-3.25
A selection of teas	2.95
A selection of liquor coffees	8.00

Soft Drinks

330ml

Belu Still and Sparkling water	4.25
Coca Cola and Diet Coca Cola	2.95
Bitter Lemon	2.50
Canada Dry	2.50
Lemonade	2.95
Tonic and Slimline Tonic	2.50
Ginger Beer	2.50
Cranberry juice	2.95
Pineapple juice	2.95
Pomegranate juice	2.95
Fresh Apple juice	3.95
Fresh Grapefruit juice	3.95
Fresh Tomato juice	3.95
Freshly squeezed Orange juice	4.25

Tobacco & Havana Cigars

Marlboro Light	7.50
Silk Cut King Size	7.50
Montecristo Joyitas	9.25
Montecristo No 5	11.50
Montecristo No 2	17.00
Montecristo Sublimes Limited Edition 2008	33.00
Cohiba Panatelas	13.25
Cohiba Robusto	25.50
Cohiba Magicos Maduro 5	33.00
Hoyo dey Monterrey Petit Robusto	16.50
Hoyo dey Monterrey Epicure No 2	18.00
Romeo y Julieta Short Churchill	18.50
Partagas Serie D No4	18.50
Punch Serie D'oro No 1	28.50
La Gloria Cubana Gloriosos	24.50

Liqueurs	50ml
Amaretto Disaronno	7.25
Baileys	7.25
Cointreau	7.25
Drambuie	7.25
Frangelico	7.25
Grand Marnier	7.25
Jagermeister	7.50
Kahlua	7.25
Kummel	7.50
Limoncello	7.25
Sambuca Luxardo	7.25
Southern Comfort	7.25
St-Germain	7.25
Tia Maria	7.25

Please ask member of staff for liqueur of choice if not found on menu

Port and Sweet wine	100ml	Bottle
Graham's Late Bottle Vintage 2003	7.25	49.50
Graham's 10 YO Tawny	9.25	65.00
Dow's Quinta Do Bomfim Vintage 1996	11.85	84.00
Muscat de Rivesaltes Domaine de Lerys NV	8.95	41.00 37.5cl
Coteaux du Layon- Beaulieu, Château Pierre-Bise 2005	12.85	61.50 50 cl

Beers and Cider	330ml	500ml
Moretti, Italy	4.25	
Sagres, Portugal	4.50	
Asahi, Japan	4.50	
Cusquena, Peru	4.50	
Rekorderling Apple Cider, Sweden		5.95
Rekorderling Strawberry & Lime Cider, Sweden		5.95

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Champagne	125ml	Bottle
Piper Heidsieck NV	9.95	49.50
Laurent Perrier Brut NV		68.00
Moët & Chandon NV		78.00
Taittinger Prestige Rosé NV	15.50	80.00
Perrier Joüet NV		80.00
Veuve Clicquot Ponsardin NV	16.95	85.00
Bollinger Special Cuvée NV		90.00
Laurent Perrier Rosé NV		90.00
Veuve Clicquot 2002		143.00
Krug NV Grande Cuvée		185.00
Dom Perignon 2000 Moët & Chandon		240.00
Cristal 2002 Louis Roederer		400.00

White wine	175ml	Bottle
Vin de Pays Domaine Ribaute Sauvignon Blanc, France 2009	5.50	19.50
Chardonnay, Corvinius, Hungary 2009	5.75	22.00
Viura, Cantiga, Spain 2009	6.00	24.00
Trebbiano, Moncaro, Italy 2009	6.25	25.00
Côtes du Tarn, Sauvignon Blanc Elegance, France 2009	6.50	27.50
Grant Burge Benchmark Unoaked Chardonnay, Australia 2009	6.50	29.50
VdP Les Perles de Méditerranée Chardonnay, France 2007	7.25	30.00
Muscadet sur Lie, Côte de Grandlieu, France 2008	7.75	32.00
Pinot Grigio Ardesia, Italy 2009	8.25	33.00
Riesling Trocken, Jochen Dreissigacker, Germany 2008	9.00	39.00
Chablis Jean Marc Brocard, France 2008	9.25	
Summerhouse Sauvignon Blanc, New Zealand 2008	9.50	42.00

Red wine	175ml	Bottle
Vin de Pays Merlot, St Bernard, France 2009	5.50	19.50
Bodegas Solar de Urbezo, Garnacha, Spain 2007	6.00	24.00
Montepulciano d'Abruzzo, Moncaro, Italy 2008	6.25	27.00
Sangiovese, Moncaro, Italy 2009	6.95	27.00
De Gras Reserva Merlot, Montgras, Chile 2008		36.00
Rioja Ibericos, Crianza, Miguel Torres, 2006 Spain	9.75	41.00
Côtes du Rhône Villages, Domaine de la Renjarde, France 2005	10.75	47.00

Rosé wine	175ml	Bottle
Pinot Grigio Blush, Sentito, Italy 2009	6.95	29.50

Aperitifs and Sherry	50ml	100ml
Campani	5.00	
Martini Extra Dry, Bianco, Rosso	5.25	
Pimms No 1 Cup	6.50	
Dubonnet	4.75	
Fernet Branca	4.75	
Noilly Prat	4.75	
Punt e Mes	4.75	
Pernod	5.00	
Ricard	5.00	
Absinthe Sebor	8.00	
FinoTio Pepe		4.75
Harvey's Bristol Cream		4.75

Bartenders Suggestion Box

Rekorderlig Cider, Sweden (500ml)

5.95

Sample the most talked about cider on our roof terrace garden.

The classic Apple or the flavoursome Strawberry and Lime will delight your senses and offer the perfect refreshment to finish your day.

Boudier Saffron Gin (50ml)

7.75

A French colonial recipe of eight natural botanicals rediscovered by France's leading mirco-distiller Gabriel Boudier of Dijon. This handcrafted, small batch pot distilled gin is made from the finest natural botanicals, in addition to the Saffron which gives a delicately spicy character, creating one of the most complex and memorable gins today.

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Bourbon and American Whisky	50ml
Canadian Club	7.50
Jack Daniels	7.75
Jack Daniels Single Barrel	10.50
Buffalo Trace	7.75
Jim Beam	7.75
Makers Mark	8.00
Woodford Reserve	8.50
Pappy Van Winkle Special Reserve 12 year old	14.00

Japanese Whisky	50ml
Hibiki 12 YO	8.25
Hibiki 17 YO	15.00
Suntory 'Hakushu' 12 YO	10.25
Yamazaki 12 YO	10.50
Yamazaki 18 YO	15.50

Cognac	50ml
Maxime Trijol Elegance Grande Champagne	8.00
Hine VSOP	8.25
Planat Réserve des Connoisseurs	9.00
Hennessy Fine de Cognac	11.00
Delamain Pale and Dry X.O.	12.75
Leopold Gourmel Ages de Fruits 10 Carats	12.95
Hine Antique XO	13.50
Fontvielle A.Ragnaud Sabourin No.35	15.75
Leopold Gourmel Ages des Fleurs 15 Carats	19.25
Hennessy XO	20.50
A E D'Or, Grande Champagne No. 6 40 YO	22.75
Hennessy Paradis	36.95

Armagnac and Calvados	50ml
Bas Armagnac, Baron de Sigognac 10 YO	7.50
Bas Armagnac Dartigalongue 1976	14.00
Bas Armagnac Dartigalongue 1963	15.95
Dupont VSOP	7.50
Lecomte 12 YO	10.50
Lecomte 15 YO	17.50

Whisky **50ml**

Irish

Jameson's	7.50
Bushmills Blackbush	7.75
Bushmills 10 YO	8.50
Paddy's	7.75

Blended Malts

J & B	7.50
Bells	7.75
Famous Grouse	7.75
Whyte & Mackay special	7.75
Bailie Nicol Jarvie	8.00
Chivas Regal 12 yr old	8.00
Jura Superstition	8.75
Johnnie Walker Black Label	8.00
Johnnie Walker Gold Label	10.25
Johnnie Walker Blue Label	27.95

Single Malt

Glenmorangie 10 yr old	Central Highland	7.75
Dalmore 12 yr old	Central Highland	10.75
Dalmore Gran Reserva	Central Highland	13.00
Dalwhinnie 15 yr old	North Highland	9.25
Oban 14 yr old	West Highland	8.25
Laphroaig 10 yr old	Islay	8.50
Lagavulin 16 yr old	Islay	8.50
Ardbeg 10 yr old	Islay	10.50
Ardbeg 1990	Islay	16.00
Bowmore 18 yr old	Islay	11.00
Bowmore 25 yr old	Islay	26.50
Talisker 10 yr old	Skye	8.00
Talisker Distillers Edition	Skye	9.75
Balvenie Double Wood 12 yr old	Speyside	8.50
Balvenie Single Barrel 15 yr old	Speyside	10.25
Glenfiddich 12 yr old	Speyside	8.00
Glenfiddich 15 yr old	Speyside	9.25
Glenfiddich 18 yr old	Speyside	10.75
Singleton 12 yr old	Speyside	7.75
Macallan 10 yr old	Speyside	8.25

Gin **50ml**

Tanqueray	7.50
Zephyr Gin Black, Blue	7.50
Beefeater	7.75
Bombay Sapphire	7.75
Boudier Saffron Gin	7.75
Plymouth	8.00
Hendrick's	8.25
Plymouth Navy Strength	8.50
Tanqueray 10	10.00

Vodka **50ml**

Smirnoff Black Copper Pot	7.50
Ketel One, Citron	7.75
Stolichnaya Red, Orange, Raspberry, Strawberry, Vanilla	8.00
Zubrowka	8.00
Pinky	8.00
Snow Leopard	8.25
Karlsso's Gold	8.25
Grey Goose, Citron, L'Orange	8.75
Belvedere	9.00
Oval	9.25
U'Luvka	9.50
Cîroc	10.00

Rum **50ml**

TØZ White Gold	7.50
Chairman's Reserve	7.50
Skipper Demera dark	7.50
Havana Club 3 YO	7.50
Havana Club Especial 5 YO	8.00
Havana Club 7 YO	8.75
Bacardi 8 YO	8.50
Myers Dark	7.75
Woods 100 Navy	7.75
Sailor Jerry	8.00
Appleton VX Jamacian	8.00
10 Cane	8.50
Elements Eight Gold	9.25
Admiral Rodney	10.50
Sagatiba Pure Germana Cacacha	7.50

Tequila **50ml**

Gran Centenario Plata	7.50
Patron reposardo	8.50

Cocktails

D'Argent Champagne Cocktail	11.50
Twist on a classic. Whyte & Mackay is shaken with Licor 43. Champagne adds the finishing touch	
Slumdog Millionaire	10.75
Saffron infused Mango syrup charged with Piper Heidsieck and finished with sprinkled saffron	
Bellini	10.75
A classic. White Peach Puree is combined with Peach Brandy and finished with Prosecco (Alternative flavours and liqueurs available)	
Pinky Pear Cin	10.75
Shaken Pinky Vodka, Pear Puree and Cinnamon Syrup. Finished with Champagne in Martini glass	
French 75	10.50
Plymouth Gin, Lemon and Champagne. A citrus burst that is Sweet and Fizzy	
P*?n Star Martini	11.50
Stoli Vanilla, Passion Fruit Two-Ways. Shaken and Served Martini. Finished with shot of champagne	
Frostbitten Kitten	9.25
Lemon infused Snow Leopard Vodka is shaken hard with blackberry jam, elderflower and cranberry	
Pear and Rosemary Martini	9.50
Pear, Apple & Rosemary combines heavenly with Snow Leopard Vodka for this must have Martini	
Boom Boom	9.25
Zubrowka Vodka, House Caramel & Pear is shaken with Basil & crushed ice. Boom	
Rhubarb & Apple Sour	9.50
Tarte & tangy. Oval Vodka is joined by Cinnamon, Apple Liqueur and Rhubarb. Finished the sour way	
Ginger Sun	9.50
Pinky Vodka & Pomegranate is muddled with Fresh Ginger. Finished with Fresh Pomegranate	
Mon Cheri	10.00
TØZ White Gold Rum is shaken with Cherry 2-ways & Dark Chocolate. Simply Irresistible	
Jamaican Legend	9.50
Appleton VX Gold, Vanilla Liqueur & Gomme is shaken with Yoghurt for this moorish delight	

Cocktails

Queen of Bahia	9.00
Muddled Lime, Blackberries, Crème de Fraise & Sagatiba Cachaca. Served on crushed Ice	
Pear Necessities	9.25
Chairman's Reserve Rum, Pear & Clove Gomme is shaken & finished with Marachino Liqueur	
Spicy Friday	9.00
Chilli Infused Tequila, Fresh Lime & Orange combines with Pineapple for a touch of exotic heat	
Mexican Mojito	9.25
A full bloodied version of a classic. Chilli Tequila, Lime, Mint and Clove is shaken with Napoleon Liqueur	
D Martini	9.50
Plymouth Gin, Lychee Liqueur & Pear Puree is served Martini with Cinnamon & Peach Bitters	
Gin Cobbler	9.00
Beefeater Gin, House Caramel & Blueberry Jam shaken till cold with Grapefruit & Aromatics	
St-Scott's	9.00
St-Germain Elderflower Liqueur & Plymouth Gin combine with Lemon, Peach & Mint	
Le Trois Berries	9.25
Muddled berries and Vanilla topped with Tanqueray Gin, Chambord & Ginger Beer	
Jam Doughnut	9.00
Whyte & Mackay Special, Grahams Port & Cinnamon is shaken with Egg White	
Ginger Lion	9.25
Whyte & Mackay Special, Lemongrass, Ginger & Apple Liqueur served with Fresh Lime	
Wizard of Fire	11.50
Dalmore 12 YO, Cherry Brandy, Cointreau & Rosemary is set on fire for a true piece of magic	
Blue Blazer	11.50
Maxime Trijol Cognac, Orange, Cinnamon & Pepper	