



COQ d'ARGENT

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**Bar Snacks, Tapas and Mezze**

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**5.30 - 10pm Monday to Friday**

Roasted nuts	3.75
Marinated olives	3.75
Wasabi coated peanuts	3.75
Large bowl of chips and mayonnaise	4.75

Antipasti platter: Mozzarella, charcuteries, grilled veg, olives and crostini	12.50
Dipping plater: Houmous, red pepper salsa and tzatziki with grilled pitta bread	7.50
Fish platter: Fish cake, whitebait, and calamari with tartare sauce	12.00
Castle May beef and gruyere cheese burger and chips	9.50
Fish cakes and dill crème fraiche	6.50
Whitebait, chilli salt	6.50
Deep fried calamari and tartare sauce	6.50
Hot chorizo and cocktail sausages glazed with red wine	6.50
Smoked salmon on crispy rye bread with horseradish cream	6.50
Six snails in garlic butter	9.00
Selection of cheeses, pear chutney, biscuits and homemade nut bread	11.75

Desserts available on request

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**Oysters**

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	<b>1</b>	<b>6</b>	<b>9</b>	<b>12</b>
Colchester Rock Oysters	1.75	10.50	15.75	21.00

We do not recommend the consumption of spirits with oysters

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**Coffees & Teas**

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

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**Soft Drinks**

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**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

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**Tobacco & Havana Cigars**

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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

**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

<b>Liqueurs</b>	<b>50ml</b>
Amaretto Disaronno	7.00
Baileys	7.00
Cointreau	7.00
Drambuie	7.00
Frangelico	7.00
Grand Marnier	7.00
Jagermeister	7.25
Kahlua	7.00
Kummel	7.25
Limoncello	7.00
Sambuca Luxardo	7.25
Southern Comfort	7.00
St-Germain	7.25
Tia Maria	7.00

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

<b>Port</b>	<b>100ml</b>	<b>Bottle</b>
Graham's Late Bottle Vintage 2003	7.25	49.50
Graham's 10 year oldTawny	9.25	65.00
Dow's Quinta Do Bomfim Vintage 1996	11.85	84.00

<b>Sweet wine</b>	<b>100ml</b>	<b>Bottle</b>
Muscat de Rivesaltes Domaine de Lerys NV	8.50	41.00 <b>37.5cl</b>
Coteaux du Layon- Beaulieu, Château Pierre-Bise 2005	12.25	61.50 <b>50 cl</b>

<b>Beers</b>	<b>330ml</b>	<b>500ml</b>
Moretti, Italy	3.95	
Sagres, Portugal	4.25	
Viru, Estonia	4.75	
Saku, Estonia		5..95

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<b>Champagne</b>	<b>125ml</b>	<b>Bottle</b>
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

<b>White wine</b>	<b>175ml</b>	<b>Bottle</b>
Vin de Pays Domaine Ribaute Sauvignon Blanc, France 2009	5.50	19.50
Chardonnay, Corvinius , Hungary 2008	5.75	22.00
Airen Cuvée del Molino , Bodegas Altizia , Spain 2008	6.00	24.00
Vin de Pays des Côtes duTarn, Sauvignon Blanc Elegance, France 2008	6.00	24.00
Grant Burge Benchmark Unoaked Chardonnay, Australia 2008	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 2008	7.75	32.00
Riesling Trocken, Jochen Dreissigacker, Germany 2008	9.00	39.00
Chablis Jean Marc Brocard, France 2008	9.25	39.00
Summerhouse Sauvignon Blanc, New Zealand 2008	9.50	42.00

<b>Red wine</b>	<b>175ml</b>	<b>Bottle</b>
Vin de Pays Merlot, St Bernard, France 2008	5.50	19.50
Marques de Aragon, Garnacha, Spain 2007	6.00	24.00
Montepulciano d'Abruzzo, Moncaro, Italy 2008	6.25	27.00
De Gras Reserva Merlot, Montgras, Chile 2007		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

<b>Rosé wine</b>	<b>175ml</b>	<b>Bottle</b>
Val Joanis Vin Noble, France 2008	8.50	33.00

<b>Aperitifs</b>	<b>50ml</b>
Campani	4.75
Dubonnet	4.75
Fernet Branca	4.75
Martini Extra Dry, Bianco, Rosso	5.00
Noilly Prat	4.75
Punt e Mes	4.75
Pernod	5.00
Ricard	5.00
Absinthe Sebor	8.00

<b>Sherry</b>	<b>100ml</b>
FinoTio Pepe	4.75
Harvey's Bristol Cream	4.75

**Japanese Blended Whisky**

**50ml**

<b>Hibiki 12 YO</b>	<b>8.00</b>
<b>Hibiki 17 YO</b>	<b>15.00</b>

**Hibiki to the Japanese represents harmony , and so the name symbolises this unique marriage of malts and harmonious blend from Japan . The sweet floral aroma of the band- selected matured malts combines with a natural wood essence to create a truly distinctive whisky with a full bodies taste . In the nose is very fruity , but the taste of sweetness and malt become quite earthy. Water brings more sweetness, Vanilla Marshmallows and cinnamon. The 24 faces of the bottle symbolise the ancient tradition of "SEKKI" , the age-old Japanese calendar and followed for centuries , it represents the 24 seasons**

<b>Bourbon and American Whisky</b>	<b>50ml</b>
Canadian Club	7.25
Jack Daniels	7.50
Jack Daniels Single Barrel	10.50
Buffalo Trace	7.50
Jim Beam	7.50
Makers Mark	7.75
Wild Turkey	7.75
Woodford Reserve	8.00
Pappy Van Winkle Special Reserve 12 year old	14.00

<b>Japanese Whisky</b>	<b>50ml</b>
Hibiki 12 YO	8.00
Hibiki 17 YO	15.00
Suntory 'Hakushu' 12 YO	10.25
Yamazaki 12 YO	10.50
Yamazaki 18 YO	15.50

<b>Cognac</b>	<b>50ml</b>
Maxime Trijol Elegance Grande Champagne	7.75
Hine VSOP	7.95
Planat Réserve des Connoisseurs	8.25
Delamain Pale and Dry X.O.	12.75
Hennessy Fine de Cognac	10.75
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

<b>Armagnac and Calvados</b>	<b>50ml</b>
Bas Armagnac, Baron de Sigognac 10 YO	7.25
Bas Armagnac Dartigalongue 1976	13.50
Bas Armagnac Dartigalongue 1963	15.95
Lecomte 12 YO	10.25
Lecomte 15 YO	17.50
Lemorton 1963	26.50

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**Whisky** **50ml**

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**Irish**

Jameson's	7.25
Bushmills Blackbush	7.50
Bushmills 10 YO	8.25
Paddy's	7.75

**Blended Malts**

J & B	7.25
Bells	7.50
Famous Grouse	7.50
Whyte & Mackay special	7.50
Bailie Nicol Jarvie	7.75
Chivas Regal 12 yr old	8.00
Jura Superstition	8.95
Johnnie Walker Black Label	7.75
Johnnie Walker Gold Label	10.25
Johnnie Walker Blue Label	27.95

**Single Malt**

Glenmorangie 10 yr old	Central Highland	7.75
Glenmorangie Nectar d'Or	Central Highland	23.00
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	8.25
Lagavulin 16 yr old	Islay	8.25
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	7.75
Talisker Distillers Edition	Skye	9.75
Balvenie Double Wood 12 yr old	Speyside	8.25
Balvenie Single Barrel 15 yr old	Speyside	10.25
Glenfiddich 12 yr old	Speyside	7.75
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

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**Gin** **50ml**

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Tanqueray	7.25
Beefeater	7.50
Bombay Sapphire	7.50
Plymouth	7.75
Hendrick's	7.95
Plymouth Navy Strength	8.50
Tanqueray 10	9.75

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**Vodka** **50ml**

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Smirnoff Black Copper Pot	7.25
Ketel One, Citron	7.50
Stolichnaya Red, Orange, Raspberry, Strawberry, Vanilla	7.75
Zubrowka	7.75
Snow Leopard	8.00
Pinky	7.95
Grey Goose, Citron, L'Orange	8.25
Belvedere	8.75
Oval	8.75
U'Luvka	9.00
Cîroc	9.75

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**Rum** **50ml**

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TØZ White Gold	7.25
Chairman's Reserve	7.50
Admiral Rodney	10.50
Havana Club 3 YO	7.25
Havana Club Especial 5 YO	7.95
Havana Club 7 YO	8.50
Bacardi Superior Branco	7.25
Bacardi 8 YO	8.25
Skipper Demera dark	7.25
Myers Dark	7.50
Sailor Jerry	7.75
Woods 100 Navy	7.50
Appleton VX Jamacian	7.75
10 Cane	8.50
Elements Eight Gold	9.00
Sagatiba Pure Germana	7.25

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**Tequila** **50ml**

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Gran Centenario Plata	7.25
Patron Resposado	8.75

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**Cocktails**

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

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**Cocktails**

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