



COQ d'ARGENT

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## Menu crustacées et huitres

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<b>Plateau de fruits de mer</b> Selection of shellfish and crustacea	<b>27.00/ 52.00</b>
<b>Ceviche de clams au citron vert et chili</b> Large clams with lime and chilli ceviche	<b>8.00</b>
<b>Salade de crabe, concombre et aneth</b> King crab, cucumber and dill salad, brown crabmeat mousse	<b>12.50</b>
<b>Crevettes</b> Cold prawns with mixed baby leaves and mayonnaise	<b>16.50</b>
<b>Salade de homard et coquillage à la russe</b> Lobster and shellfish salad with vegetable macedoine	<b>19.50</b>
<b>Homard</b> Whole grilled lobster with herb and lemon dressing	<b>36.00</b>

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	<b>Six</b>	<b>Neuf</b>	<b>Douze</b>
<b>Iles du West Mersea</b> Colchester rock oysters	<b>8.50</b>	<b>12.50</b>	<b>16.25</b>
<b>Marennes d'Oléron</b> French Prestiges Fines de Claire oysters	<b>10.50</b>	<b>15.50</b>	<b>20.00</b>
<b>Cornouaille</b> Frenchman's creek rock oysters	<b>11.25</b>	<b>16.75</b>	<b>22.00</b>
<b>Degustation</b> Selection of the above oysters	<b>10.50</b>	<b>15.75</b>	<b>20.00</b>

We do not recommend the consumption of spirits with oysters

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## Brasserie Lunch Menu

2 Courses £18.00    3 Courses £21.50

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<b>Cocktail d'écrevisses et crevettes à l'avocat</b> <b>£2.50 supplement</b> Prawn, crayfish and avocado cocktail
<b>Terrine de campagne, compote d'oignons rouges</b> Country style paté, red onion compote
<b>Saumon fumé d'Ecosse</b> Scottish smoked salmon
<b>Salade de thon façon niçoise</b> Confit tuna nicoise salad
<b>Salade de tomate et roquette au balsamic</b> Tomato and rocket salad with balsamic dressing
<b>Parfait de champignons</b> Mushroom parfait, baby leaves
<b>Asperges vertes tièdes vinaigrette aux herbes et tomates</b> Green asparagus with tomato and herb dressing
<b>Ceviche de clams au citron vert et chili</b> Large clams with lime and chilli ceviche

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## Plats principaux

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<b>Onglet, friture d'échalottes et sauce bordelaise</b> A special French cut of Beef skirt with crispy shallots and bordelaise sauce	
<b>Entrecôte grillée, sauce béarnaise</b> <b>£3.00 supplement</b> Grilled rib eye with chips and béarnaise sauce	
<b>Salade de suprême de poulet grillé provençale</b> Grilled chicken breast with provençale vegetable salad	
<b>Loup de mer entier au gros sel et herbes</b> <b>£3.00 supplement</b> Whole sea bass on the bone with sea salt and herbs	
<b>Thon au pesto</b> Grilled yellow fin tuna with ratatouille and pesto	
<b>Pavé de saumon grillé au citron et coriandre</b> Lemon and coriander grilled salmon with semolina salad	
<b>Salade de fromage de chèvre</b> Goats' cheese, vegetable and mixed baby leaf salad	
<b>Crevettes au beurre d'ail</b> Prawn in garlic butter with grilled ciabatta and tomato salad	
<b>Tarte aux légumes grillés, noix, roquefort et œuf poché</b> Grilled vegetable tart, walnuts, Roquefort and poached egg	

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## Légumes

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<b>Salade de roquette au parmesan</b>	<b>4.00</b>
<b>Salade de tomates</b>	<b>4.00</b>
<b>Ratatouille</b>	<b>3.75</b>
<b>Pommes nouvelles</b>	<b>3.75</b>
<b>Pommes frites</b>	<b>3.75</b>
<b>Haricots verts</b>	<b>3.75</b>

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## Les Desserts

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<b>Sélection de fromages</b> <b>£3.50 supplement</b> Selection of cheeses, homemade bread
<b>Tarte au fruits de la passion</b> Passion fruit tart
<b>Fondant au chocolat, glace vanille</b> Warm bitter chocolate fondant with vanilla ice cream
<b>Vacherin au chocolat blanc et mandarine</b> White chocolate and mandarin vacherin
<b>Pêche melba "façon Coq d'Argent"</b> Poached peach, vanilla ice cream and raspberry coulis
<b>Glaces et sorbets</b> Home made ice creams and sorbets
<b>Crème brûlée, sablé au citron</b> Burnt vanilla cream, lemon shortbread

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## Sunday Lunch

2 Courses £24.00

3 Courses £29.00

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## Les Entrées

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### Salade de tomates au basilique, oignon rouge et vinaigrette d'huile d'olives noires

Heritage tomato salad with basil, red onion, black olive oil and balsamic dressing

### Terrine de campagne, compote d'oignons rouges

Country style pâté, red onion compote

### Saumon fumé d'Ecosse et crème de raifort

Scottish Bradan Orach smoked salmon, horseradish cream and keta

### Asperges tièdes et sauce vierge

Warm green asparagus with herb and tomato dressing

### Joue de porc glacée aux petits pois braisés

Glazed pork cheek, braised peas with potato and leek soup

### Cocktail d'écrevisse et crevettes à l'avocat

Prawn, crayfish and avocado cocktail

### Parfait de champignons, salade printanière vinaigrette truffée

Mushroom parfait, port jelly, spring vegetable salad and light truffle dressing

### Demi douzaine d'huîtres

Six rock oysters

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## Les Poissons, Viandes et Volailles

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### Entrecôte du Castle Mey rôtie entière, garniture à l'anglaise

Roast "Castle Mey" 28 day aged rib eye with Yorkshire pudding, roasted vegetables and red wine sauce

### Cuisse d'agneau de saison rôtie au romarin

Roast leg of lamb, roasted vegetables and rosemary sauce

### Poulet au vin rouge

Label Rouge chicken braised in red wine, onions, mushrooms and bacon

### Canard rôti et confit au pain d'épices, embeurré de choux vert et poire pochée

Roasted and confit duck with gingerbread, buttered Savoy cabbage and poached baby pear

### Vivaneau rouge poêlé façon niçoise à l'huile d'olive noire

Red snapper pan roasted with confit peppers, aubergines, courgettes, capers and black olive oil

### Dorade royale à l'estragon et salade d'artichauts violets aux olives vertes

Steamed sea bream fillet with a warm baby violet artichoke, fresh herb and green olive salad

### Cabillaud rôti sur pommes de terres écrasées aux herbes, moules ravigote

Baked cod fillet on crushed potatoes with a mussel and herb dressing

### Thon rouge grillé aux épices, aigre-doux d'aubergine et sauce vierge

Grilled yellow fin tuna seasoned with mild spices, sweet and sour aubergine compote

### Cannelloni d'aubergines fumées, tian de légumes, crème provençale et parmesan

Smoked aubergine cannelloni on vegetable "tian" with Provençal cream and parmesan

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## Les Salades et Légumes

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Pomme frites	3.75
Ratatouille	3.75
Haricots verts	3.75
Salade de tomates	4.00
Légumes et pommes de terre rôtis	4.00
Salade de roquette au parmesan	4.00

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## Fromages et Desserts

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### Sélection de fromages

Selection of cheeses, homemade bread

### Tarte aux fruits de la passion

Passion fruit tart

### Vacherin au chocolat blanc et mandarine

White chocolate and mandarin vacherin

### Fondant au chocolat, granite café et guimauve chocolat blanc

Warm bitter chocolate fondant with coffee sorbet and white chocolate marshmallow

### Meringue aux fruits rouges

Mixed berry Pavlova

### Glaces et sorbets

Home made ice creams and sorbets

### Crème brûlée sablé au citron

Burnt vanilla cream, lemon shortbread

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Desserts	
<b>Sélection de fromages</b> Selection of cheeses, homemade bread	<b>11.00</b>
<b>Tarte aux fruits de la passion</b> Passion fruit tart	<b>6.75</b>
<b>Fondant au chocolat, granité café et guimauve au chocolat blanc</b> Warm bitter chocolate fondant with coffee sorbet and white chocolate marshmallow	<b>7.00</b>
<b>Tarte fine de pomme, glace vanille</b> Thin apple tart with vanilla ice cream	<b>6.75</b>
<b>Vacherin au chocolat blanc et mandarine</b> White chocolate and mandarin vacherin	<b>7.00</b>
<b>Assiette de rhubarbe et fraise</b> Trio of rhubarb and strawberry	<b>7.00</b>
<b>Pêche melba “façon Coq d’Argent”</b> Poached peach, vanilla ice cream and raspberry coulis	<b>7.00</b>
<b>Glaces et sorbets</b> Home made ice creams and sorbets	<b>6.75</b>
<b>Crème brûlée, sablé au citron</b> Burnt vanilla cream, lemon shortbread	<b>6.75</b>

## Prix fixe desserts

<b>Tarte au fruits de la passion</b> Passion fruit tart	
<b>Meringue aux fruits rouges</b> Mixed berry pavlova	
<b>Vacherin au chocolat blanc et mandarine</b> White chocolate and mandarin vacherin	

## Hennessy and Chocolate Duo

<b>A unique opportunity to taste two wonderful Hennessy Cognacs, 12.5 ml of each</b> They are each paired with a home made chocolate that enhances their intrinsic characteristics	<b>27.50</b>
<b>Hennessy XO</b> A blend of eaux-de-vie aged 10 to 30 years with a Honeycomb, coarse black pepper and raspberry chocolate	
<b>Hennessy Paradis</b> A blend of over 100 eaux-de-vie aged 25 to 130 years paired with a prune and sherry vinegar chocolate infused with Zubrowka vodka	
Sweet wine selection by the glass 100ml	
<b>Muscat de Rivesaltes Domaine Lerys NV</b> A delicately- perfumed Muscat with floral aromas reminiscent of accacia and linden. This is light and subtle.	<b>8.00</b>
<b>Coteaux du Layon – Beaulieu, Clos de la Soucherie Château Pierre-Bise 2005</b> A complex wine from the village of Beaulieu sur Layon in the Loire Valley. The wine is luscious and beautifully balanced with dried apricot and honey aromas	<b>11.50</b>
<b>Sauternes, Château Suduiraut, 1<sup>er</sup> cru classé 1997</b> A beautiful vintage for Sauternes. Rich intensely perfumed wine with amazing depth of fruit	<b>21.50</b>
<b>Tokaji Disznoko 5 Puttonyos 2001</b> This Tokaji is medium to full bodied with intense aromas of honey and bees wax. The acidity is penetrating and gives it amazing balance. Spectacular!	<b>18.75</b>

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Ports		100 ml
<b>Graham’s Late Bottle Vintage 2003</b> A medium-full bodied port, dense and sweet, with firm dry tannin. Concentrated black cherry-cassis fruit with youthful liquorice and cedar character		<b>6.50</b>
<b>Graham’s 10 yr Tawny</b> A very light port, fully developed with a chocolate, coffee mocha nose and a rancio- like flavour illustrated by nutty characteristics. Some notes of prunes and figs also emanate from the glass and participate to the complexity of the bouquet		<b>8.50</b>
<b>Dow’s Quinta do Bomfim 1996</b> The most complex port of the selection with enormous concentration		<b>11.25</b>

Armagnac		50ml
<b>Marquis de Puysegur Napoleon</b>		<b>6.50</b>
<b>Bas Armagnac Dartigalongue 1976</b>	<b>Bottled</b>	<b>June 2004</b>
<b>Bas Armagnac Dartigalongue 1963</b>	<b>Bottled</b>	<b>June 2007</b>

Cognac		50ml
<b>Ragnaud Sabourin V.S.O.P Grande Champagne</b>		<b>6.50</b>
<b>Delamain Pale &amp; Dry XO</b>		<b>11.50</b>
<b>Hine Antique XO</b>		<b>12.50</b>
<b>Ragnaud Sabourin Alliance No 35 "Fontvieille"</b>		<b>15.00</b>
<b>A E D’Or No 6 40 Y.O</b>		<b>21.00</b>
<b>A E D’Or No 7 45 Y.O</b>		<b>27.00</b>
<b>Hennessy XO</b>		<b>19.00</b>
<b>Hennessy Paradis</b>		<b>35.00</b>

## Cigars

<b>Montecristo Joyitas</b> It packs a real punch of true leathery, woody Montecristo flavours in a 15-20 minute smoke	<b>8.25</b>
<b>Montecristo No 5</b> The ideal 20 min smoke. A bouquet that explores mainly floral and woody tones	<b>10.50</b>
<b>Cohiba Panatelas</b> An exciting series of fresh spice, liquorice, wet grass and chocolate flavours melt into each other without you even noticing. Ideal with a youthful Calvados	<b>12.25</b>
<b>Cohiba Robusto</b> This rich and well-built cigar is very complex and remains the hunting ground for the connoisseur	<b>23.50</b>
<b>Hoyo de Monterrey “Epicure No 2”</b> This Robustos is fresh and perfectly suited to those who enjoy smoking in the great outdoors as opposed to being locked away in a dimly lit smoking club. A great treat during the day	<b>17.00</b>
<b>Hoyo de Monterrey “Petit Robusto”</b> Rather full and structured with earthy flavours reminiscent of undergrowth	<b>15.50</b>

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