



COQ d'ARGENT

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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Menu crustacées et huitres

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

Verrine de crabe au basilic et salsa d'avocats 12.00
Devon king crab and basil pot with avocado salsa

Crevettes 16.50
Cold prawns with mixed baby leaves and mayonnaise

Salade de homard 19.75
Lobster, fennel and saffron potato salad with orange and vanilla dressing

Homard 36.00
Whole grilled lobster with herb and lemon dressing

	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

Brasserie Lunch Menu

2 Courses £20.00 3 Courses £24.00

Cocktail d'écrevisses et crevettes à l'avocat £2.50 supplement
Prawn, crayfish and avocado cocktail

Ballottine de poulet salade de mesclun et purée d'ail
Chicken ballottine with dressed baby leaf salad and mild garlic purée

Maquereau macéré et salade de betteraves
Mustard pickled mackerel, seasonal beetroot salad with a wasabi pea emulsion

Saumon fumé d'Ecosse
Scottish smoked salmon

Salade de thon façon niçoise
Confit tuna nicoise salad

Salade de tomate et roquette au balsamic
Tomato and rocket salad with balsamic dressing

Parfait de champignons
Mushroom parfait, baby leaves

Asperges vertes tièdes vinaigrette aux herbes et tomates
Green asparagus with tomato and herb dressing

Plats principaux

Onglet, friture d'échalottes et sauce bordelaise
A special French cut of Beef skirt with crispy shallots and bordelaise sauce

Entrecôte grillée, sauce béarnaise £3.50 supplement
Grilled rib eye with chips and béarnaise sauce

Salade de suprême de poulet grillé provençale
Grilled chicken breast with Provençal vegetable salad

Loup de mer entier au gros sel et herbes £3.00 supplement
Whole sea bass on the bone with sea salt and herbs

Thon rouge au pesto
Grilled yellow fin tuna with ratatouille and pesto

Pavé de saumon grillé au citron et coriandre
Lemon and coriander grilled salmon with semolina salad

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

Crevettes au beurre d'ail
Prawn in garlic butter with grilled ciabatta and tomato salad

Tarte aux légumes grillés, noix, roquefort et œuf poché
Grilled vegetable tart, walnuts, Roquefort and poached egg

Légumes

Salade de roquette au parmesan 4.00

Salade de tomates 4.00

Ratatouille 3.75

Pommes nouvelles 3.75

Pommes frites 3.75

Haricots verts 3.75

Les Desserts

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

Sablé aux prunes pochées à la vanille
French shortbread with poached plums, vanilla cream and plum jelly

Tarte aux fruits rouges à l'amande, sorbet citron-basilic
Berry tart with almond frangipane and lemon marmalade, lemon and basil sorbet

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

Glaces et sorbets
Home made ice creams and sorbets

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

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