

COQ D'ARGENT

Fromages et Desserts

Sélection de fromages Selection of cheeses, homemade bread	11.75
Soufflé glacé au whisky et pruneaux Frozen whisky and prune parfait	7.00
Tarte au chocolat à la confiture de framboise Bitter chocolate and raspberry jam tart with crème fraiche	7.00
Crèmeux d'ananas vanillé, croustillant et sorbet coco Poached pineapple in vanilla with pineapple mousse, coconut tuile and sorbet	7.00
Buche glacée à la vanille et Grand Marnier, madeleine tiède imbibée au sirop d'orange Frozen vanilla and Grand Marnier log with warm madeleine soaked in orange syrup	7.00
L'assiette de chocolat au rhum de Sainte-Lucie "Chairman's reserve" Trio of Chairman's reserve rum chocolate and caramel fondant, white chocolate cheesecake and chocolate sorbet	7.50
Glaces et sorbets Home made ice creams and sorbets	7.00
Crème brûlée, sablé au citron Burnt vanilla cream, lemon shortbread	7.00

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

Prix fixe
Served at lunchtime only
Two courses £23.00
Three courses £26.00

Bisque de homard
Lobster bisque

Mosaïque de joue de porc, toast de pain de campagne
Pork cheek and vegetable terrine with country style toast

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

Cuisse de canard confite rôti aux kumquats, galette de légumes et carottes glacées au cumin
Confit Dombes duck leg with root vegetable bubble and squeak, kumquat compote and glazed carrots in cumin

Casserole de chevreuil et fagot aux fruits secs, pomme purée
Braised venison with fruit and nut faggot on mashed potato

Filet de saumon au thym, légumes de saison rôtis et purée de cresson
Thyme roasted salmon fillet with roasted seasonal vegetables and watercress purée

Risotto de potiron au fromage de chèvre et chili
Pumpkin risotto with chilli marinated goats cheese

Tarte au chocolat à la confiture de framboise
Bitter chocolate and raspberry jam tart with crème fraiche

Soufflé glacé au whisky et pruneaux
Frozen whisky and prune 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

Entrées

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	12.50
Ballottine de jambon fumé au foie gras et aigre doux de poires aux pruneaux Smoked ham and foie gras ballottine with sweet and sour pear and prune compote	13.50
Parfait de champignons, salade de saison et vinaigrette truffée Mushroom parfait, port jelly, seasonal vegetable salad and light truffle dressing	9.75
Joue de porc glacée et velouté de cèpes aux haricots blancs à la pulpe de truffes d'hiver Glazed pork cheek, cep velouté with white coco beans and winter truffle paste	9.75
Bisque de homard et sa salade en rémoulade safranée croustillante Lobster bisque with a saffron flavoured lobster salad in crispy filo pastry	11.00
Six escargots de Bourgogne au beurre d'ail Six snails baked in garlic butter	10.00
Crevettes mayonnaise Cold prawns with mixed bay leaves and mayonnaise	16.50
Verrine de crabe à l'aneth, crème légère au caviar fumé Devon king crab and dill pot with a light smoked avruga caviar cream	13.50
Plateau de fruits de mer Selection of shellfish and crustaceans	29.00/ 56.00

Huîtres	Six	Neuf	Douze
Iles de Colchester Colchester oysters	10.50	15.75	21.00
Marennnes d'Oléron French Prestiges Fines de Claire oysters	13.50	20.00	26.50
Huîtres plates Native oysters	18.00	27.00	36.00

We do not recommend the consumption of spirits with oysters

Caviars 50 gr

Imperial Al Baeri	118.00
White Sturgeon	125.00

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

Végétarien

Œuf de canne aux champignons, "aigre doux" de betteraves et légumes rôtis Poached duck egg with sautéed wild mushrooms, roasted root vegetables, pickled beetroot and horseradish yogurt	15.50
Risotto de potiron au fromage de chèvre et chili Pumpkin risotto with chilli marinated goats cheese	15.50

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

Poissons

Cannelloni de homard aux champignons sauvages sautés aux herbes Lobster cannelloni with sautéed wild mushrooms, spinach and mushroom emulsion	24.50
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	22.50
Filet de haut bar vapeur au thym, légumes de saison rôtis et purée de cresson Thyme steamed stone bass fillet with roasted seasonal vegetables and watercress purée	22.50

Viandes

Canard de Dombes rôti aux kumquats, galette de légumes et carottes glacées au cumin Roasted Dombes duck with root vegetable bubble and squeak, kumquat compote and glazed carrots in cumin	22.50
Carré d'agneau rôti et cuissot aux quatre épices, courges aux pignons, sauce miel Roasted rack of lamb and slow cooked leg in four spice, sautéed squash and pine nuts with honey and red wine sauce	22.50
Pigeonneau rôti au miel, artichauts violets, shiitake, pancetta et betteraves Roasted squab pigeon in honey butter with baby artichoke, shiitake mushrooms, pancetta and beetroot	22.50
Pavé de chevreuil et son fagot aux fruits secs, mini poire farcie, sauce grand veneur Rump of venison, dried fruit and nut faggot, with braised red cabbage, mini pear and grand veneur sauce	22.50
Entrecôte, pommes pont neuf, salade et sauce béarnaise Castle of Mey beef ribeye steak with bearnaise sauce and fat chips	25.50
Châteaubriand du château de Mey (pour deux) Castle of Mey chateaubriand and game chips served with shallot and béarnaise sauces (for two)	58.00

Salades et Légumes

Roquette au parmesan	4.25
Pomme purée	4.00
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

Bisque de homard et croustillant safrané

Ballottine de jambon fumé au foie gras et aigre doux de poires aux pruneaux

Sorbet

Filet de haut bar vapeur au thym, légumes de saison rôtis et purée de cresson

Pavé de chevreuil, son fagot aux fruits secs, mini poire farcie et sauce grand veneur

L'assiette de chocolat au rhum de Sainte-Lucie "Chairman's reserve"

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