

COQ D'ARGENT

Fromages et Desserts

Sélection de fromages Selection of cheeses, homemade bread	11.75
"Pudding" au sirop de canne, pomme caramélisée et glace vanille Golden steamed pudding with caramelised apple, sultanas and vanilla ice cream t	7.00
Cheesecake à la vanille et compote d'airelles Baked vanilla cheesecake with warm cranberry compote	7.00
Pavé au chocolat noir, meringue et glace aux pistaches rôties Dark chocolate marquise with roasted pistachio ice cream and meringue	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
Vacherin au fruit de la passion et yajourt Yogurt and passion fruit vacherin	7.00
Glaces et sorbets Home made ice creams and sorbets	7.00
Crème brûlée, sablé au citron Burnt vanilla cream, lemon shortbread	7.00

Menu dégustation St Valentine - 5 Courses £65.00

Bisque de homard et sa salade en rémoulade safranée croustillante
Lobster bisque with a saffron flavoured lobster salad in crispy filo pastry

or

Mosaïque de canard et foie gras aux "légumes pot au feu"
Duck, foie gras and vegetable mosaic terrine with sherry vinegar dressing

Garbure de flétan aux légumes d'hivers et pancetta fumée
Poached halibut in winter vegetables and smoked pancetta

or

Filet de haut bar vapeur aux champignons sauvages et marrons rôtis
Thyme steamed stone bass fillet with sautéed wild mushrooms and chestnuts

Sorbet

Carré d'agneau rôti et épaule farci aux abricots secs et romarin, panais rôtis au miel
Roasted rack of lamb and confit shoulder with dries apricots and rosemary, honey glazed parsnips

or

Steak de bœuf au poivre, fondant d'oignon farci aux champignons, sauce poivre
Beefsteak "au poivre", wild mushroom, pomme fondante and cracked peppercorn sauce

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

Café et petits fours

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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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
Mosaïque de canard et foie gras aux “légumes pot au feu” Duck, foie gras and vegetable mosaic terrine with sherry vinegar dressing	12.75
Parfait de champignons, salade de saison et vinaigrette truffée Mushroom parfait, port jelly, seasonal vegetable salad and light truffle dressing	9.75
Coquille St-Jacques aux croquant de choux-fleurs et pancetta Large scallop with cauliflower, pancetta and coral sauce	14.50
Bisque de homard et sa salade en rémoulade safranée croustillante Lobster bisque with a saffron flavoured lobster salad in crispy filo pastry	11.00
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
Marenes 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

Viandes et Poissons

Garbure de flétan aux légumes d’hivers et pancetta fumée Poached halibut in winter vegetables and smoked pancetta	23.75
Dos de cabillaud rôti au vin rouge, pomme fondante et épinards à la crème Roasted cod with red wine sauce, pomme fondante and creamed spinach	22.00
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 épaule farcie aux abricots secs et romarin, panais rôtis au miel Roasted rack of lamb and confit shoulder with dried apricots and rosemary, honey glazed parsnips	22.50
Poitrine de porc au boudin noir, pommes caramélisées et mousseline truffée Suckling pork belly and black pudding with caramelised apples and soft truffle mash	21.50
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
Châteaubriand aux échalotes caramélisées, gratin dauphinois et épinards (pour deux) Castle of Mey chateaubriand with game chips, bordelaise and béarnaise sauces (for two)	60.00

Salades et Légumes

Roquette au parmesan	4.25
Pomme purée	4.00
Gratin dauphinois	4.25
Ratatouille	4.00
Haricots verts	4.00
Epinards	4.25

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