

COQ d'ARGENT

London
**Evening
Standard**

Grill Lunch Menu

2 Courses 20.00

3 Courses 25.00

With a glass of either Rambler 2018 red or Pinot Grigio Principato 2018 white

Available at lunch Monday to Friday

Pumpkin tortellini, leek & potato cream, croutons

Poitou goats' cheese pastry parcel, pepper piperade, honey & basil dressing

London cured smoked salmon, Melba toast

Salmon & cod pie, spinach, mussels, saffron

Comté cheese & leek tart, crisp leaf salad

Braised lamb shank, mashed potatoes, root vegetables

<i>Extra fine green beans</i>	6.00	<i>Crisp leaf salad</i>	4.50
<i>French fries</i>	5.00	<i>Rocket & parmesan salad</i>	5.00
<i>Wilted spinach</i>	6.00	<i>Mixed olives</i>	5.50

Warm dark chocolate fondant, pistachio ice cream

Vanilla crème brûlée, Madeleines

Poached Yorkshire rhubarb, vanilla yoghurt, blood orange sorbet, meringue, timut pepper

Vegan options are available, please kindly ask to our staff

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized cheese may increase your risk of foodborne illness.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

SIDES

Extra fine green beans

5.25

French fries **5.00**

Heritage tomato salad

4.50

Mixed salad **4.50**

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