

# COQ D'ARGENT

**EVENING STANDARD RESTAURANT MENU**  
3 Courses 35.00 with a glass of Blanquette de Limoux Brut

## **Terrine de cochon**

*Ham hock terrine, truffle gribiche, mixed salad, sourdough toast*

## **Tortellini**

*Pumpkin and ricotta tortellini, parmentier espuma, sage, croutons*

## **Saumon fumé**

*London oak-smoked salmon, condiments, Melba toast*

## **Escargots de Bourgogne**

*Burgundian "Petits Gris" snails, garlic and parsley butter*

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## **Coq au vin**

*Braised marinated chicken in red wine, mushrooms, baby onions, pancetta, carrots*

## **Tarte au Comté**

*Comté cheese and wilted leek tart, frisée lettuce, Granny Smith, black truffle dressing*

## **Loup de mer**

*Seared fillet of sea bass, Devon white crab risotto, Avruga caviar, crab essence*

## **Souris d'agneau**

*Garlic and rosemary slow-cooked lamb shank, perfectly imperfect root vegetable purée*

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

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## **Pomme**

*Caramelised apple, cinnamon and gingerbread mousse, salted caramel*

## **Rhubarbe**

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

## **Crème brûlée**

*Vanilla crème brûlée, mini madeleines*

## **Fondant au chocolat**

*Warm dark chocolate fondant, pistachio ice cream*

*Vegan options are available, please kindly ask to our staff*

**London**  
**Evening**  
**Standard**

**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. A cover charge of 2.00 per person will be added to your bill