



COQ D'ARGENT

Set menu

Ravioli aux potiron 799 kcal v

Roasted pumpkin Ravioli, parmentier espuma, croutons

Maquereau 887 kcal

Teriyaki glazed mackerel, houmous, confit lemon, chorizo and chickpea salad, coriander dressing

Terrine de lapin 359 kcal

Rabbit and pork terrine, pistachio, apricots, grape mustard, toasted sourdough

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Tarte au Comté 865 kcal v

Comté cheese tart, leek compote, Granny Smith and lamb's lettuce, black truffle dressing

Daurade 869 kcal

Pan fried sea bream, parsnip purée, red chilli, cauliflower, fish velouté

Poulet 1,156 kcal

Roasted chicken supreme, red wine jus, mashed potatoes and chives

Extra fine green beans **183 kcal** 8.50

Braised red cabbage **129 kcal** 7.00

Truffled Pomme puree **716 kcal** 7.50

Pommes frites **738 kcal** 7.00

Mixed leaf salad **58 kcal** 6.00

Gratin dauphinois **495 kcal** 7.00

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Crème Brulée 698 kcal v

Vanilla crème brulée, lemon madeleines

Fondant au chocolat noir 653 kcal v

Warm dark chocolate fondant, pistachio ice cream

Pain d'épices 895 kcal

Warm gingerbread sponge, maple and custard cream, caramelised pecan and bourbon ice cream

2 courses £30 / 3 courses £35

Should you have any allergies or intolerances, please speak to your waiter before ordering.

Please note that whilst we minimize the risk of cross-contamination,

we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day.

A discretionary 15.00% 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