



COQ D'ARGENT

Events - Signature Menu - £70.00

Escargots

Burgundian Petits Gris snails, garlic and parsley butter

Saumon fumé

London oak-smoked salmon, lemon crème fraîche, blinis, caperberries

Poulpe

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

Burrata

Buffalo milk burrata, Rhone-Alps grown heritage tomatoes, pine nuts and basil pesto, black olive oil (v/vg on request)

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Souris d'agneau

Rosemary and garlic slow-cooked lamb shank, pomme purée

Thon rouge

Grilled yellowfin tuna, aubergine caponata, mango and red chili salsa, pesto

Tarte au Comte

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

Aubergine

Miso glazed Japanese aubergine, courgette gremolata, coconut yoghurt, burnt red pepper purée (vg)

Faux-Filet

300g grilled grain fed Australian Black Angus Sirloin, béarnaise sauce, pommes frites (h) - 16.00 supplement

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Pomme

Granny Smith apple parfait

Crème brûlée

Vanilla crème brûlée, lemon madeleines (v)

Fondant aux chocolats

Warm dark chocolate fondant, pistachio ice cream (v)

Fraicheur d'ananas

Vanilla poached pineapple, passion fruit, mango, coconut yoghurt, mango sorbet (vg)

Sélection de fromages

Beillevaire French farmhouse cheeses, Williams pear chutney - 12.00 supplement

Should you have any allergies or intolerances, please speak to your waiter before ordering.
Please note that whilst we minimise 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. A discretionary 15.00% service charge will be added to your bill. All prices include VAT.