

# COQ D'ARGENT

## VALENTINE'S MENU

6 COURSES £125



### Velouté Dubarry

*Cauliflower velouté, shaved winter truffle, croutons*

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### Saumon

*Oak smoked salmon, keta caviar, crème fraîche, capers, blinis*

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### Sorbet

*Passion fruit martini sorbet*

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### Truite de mer

*Grilled sea trout supreme, Devon white crab and prawn risotto, American sauce, caviar*

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### Faux filet

*Ceps marinated 500g double Sirloin Black Angus steak, béarnaise sauce – to share*

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### Duo de desserts

*Dark chocolate and pistachio fondant, Mango and passion fruits entremets*

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### Café et petits fours

*Tea, coffee and petits fours*



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(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 15% service charge will be added to your final bill.