

COQ D'ARGENT

VALENTINE'S MENU

6 COURSES £125



Velouté Dubarry

Cauliflower velouté, shaved winter truffle, croutons

Saumon

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

Sorbet

Passion fruit martini sorbet

Truite de mer

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

Faux filet

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

Duo de desserts

Dark chocolate and pistachio fondant, Mango and passion fruits entremets

Café et petits fours

Tea, coffee and petits fours



(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.

DISCOVER MORE

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