



# COQ D'ARGENT

## EVENING STANDARD MENU

### Saumon fumé 329 kcal

London oak smoked salmon, condiments, Melba toast

### Fromage de chèvre 597 kcal

Poitou goats' cheese pastry parcel, pepper piperade, honey and basil dressing (v)

### Burrata 494 kcal

British heritage tomatoes, buffalo burrata, basil, black olive dressing (v)

### Escargots de Bourgogne 573 kcal

Six Burgundian Petits Gris snails, garlic and parsley butter

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### Loup de mer 826 kcal

Seared fillet of sea bass, prawn and South Devon crab risotto, sauce Américaine

### Coq au vin 1,430 kcal

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

### Souris d'agneau 1,441 kcal

Rosemary and garlic slow cooked lamb shank, pomme purée

### Tarte aux poireaux et Comté (v) 823 kcal

Comté cheese tart with leeks compote, granny smith and lamb lettuce, black truffle dressing

Mixed leaf salad 58 kcal 5.00  
Extra fine green beans 183 kcal 7.00

Rocket, Parmesan, balsamic 164 kcal 6.50

Pommes frites 1008 kcal 6.00  
Gratin dauphinois 444 kcal 7.00

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### Pomme 510 kcal

Granny smith apple parfait

### Fraises 419 kcal

English strawberries, Chantilly cream, French meringue, strawberry coulis and pâte de fruit

### Crème brûlée 675 kcal

Vanilla crème brûlée, lemon madelaine

### Fondant au chocolat noir 510 kcal

Warm dark chocolate fondant, pistachio ice cream

3 Courses 40.00 with a glass of Chandon Brut

**Evening Standard CHANDON**

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

Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. 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 bill