

COQ D'ARGENT

OCTOBER SET MENU

Enjoy two or three courses with a glass of Limoux

WAS

£29.50 / £34.50

NOW

£24.50 / £29.50

Escargots de Bourgogne

Burgundian Petits Gris snails, garlic and parsley butter

Saumon fumé

London oak-smoked salmon, condiments, Melba toast

Agnolotti aux champignon sauvage

Wild mushroom agnolotti, parmentier espuma, meuniere beurre noisette, parmesan crisp

Fromage de chèvre

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

Manchon de canard

Provençal black olive braised duck leg, Savoy cabbage, gratin dauphinois, olive red wine jus

Souris d'agneau

Garlic and rosemary slow-cooked lamb shank, spring onion pomme purée

Saumon

Cherry wood smoked salmon, chive pomme purée, samphire, curried fish velouté

Tarte aux poireaux et Comté

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

Pomme verte

Granny Smith apple parfait

Coupe de fraises

Lemon Chantilly, English strawberries, meringue, basil

Crème brûlée

Catalan Crème brûlée, lemon madeleines

Fondant au chocolat noir

Warm dark chocolate fondant, pistachio ice cream

Before ordering please speak to our staff about any food allergies and intolerances
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurized cheese may increase your risk of foodborne illness.
A discretionary 12.5% 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