



## Coq D'Argent Group Menu

### **Poulpe** 622 kcal

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

### **Burrata (v)** 468 kcal

*Buffalo milk burrata, Rhone-Alps grown heritage tomatoes, basil pesto, black olive oil*

### **Saumon fumé** 329 kcal

*Loch Fyne oak-smoked salmon, crème fraiche, lemon, Melba toast*

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### **Loup de mer** 935 kcal

*Seared sea bass, Provencal artichoke barigoule, black olives*

### **Souris d'agneau** 1,441 kcal

*Rosemary and garlic slow cooked lamb shank, pomme purée*

### **Faux-filet – 15.00 supplement** 1,792 kcal

*300g Black Angus Sirloin steak, 28 day dry-aged, béarnaise sauce, pommes frites*

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

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

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### **Pomme (v)** 510 kcal

*Granny Smith apple parfait*

### **Crème brûlée (v)** 675 kcal

*Vanilla crème brûlée, lemon madelaine*

### **Fondant au chocolat noir (v)** 510 kcal

*Warm dark chocolate fondant, pistachio ice cream*

**3 courses include tea, filtered coffee and petits fours 65.00**

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

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. 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