



COQ d'ARGENT

Entrée

Rillettes de saumon fumé

8.75

Lightly smoked salmon rilette

Soupe de cresson au Roquefort

8.75

Watercress and Roquefort soup

Tartare de haut bar

9.00

Stone bass tartare

Terrine de chevreuil, rémoulade aux noisettes

9.50

Venison terrine with celeriac, hazelnut remoulade salad and cranberry jam

Tarte alsacienne

8.75

Pancetta, onion and crème fraîche tart

Parfait de champignons

9.00

Mushroom parfait, baby leaves

Demi-douzaine d'escargots de Bourgogne au beurre d'ail

9.50

Six snails in garlic and tomato butter

Saumon fumé, blinis, crème de raifort, câpres et citron

Lightly smoked salmon with blinis, horseradish cream and caper dressing

Assiette de charcuterie

11.75

Selection of continental cured meats and salamis

Potée de crabe du Devon

12.50

Hand picked South Devon cock crab salad, brown parfait and toast

Crevettes

mayonnaise

15.0

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Cold prawns with mixed baby leaves and mayonnaise

Six Colchester sauvages

12.00

Wild Colchester rock oysters

We do not recommend the consumption of spirits with oysters

Caviar (served with traditional garnish and condiments)

Royal Baccari 10gr

28.00

Sturgeon hybrid between a Baeri and a Nacari sturgeon, this farmed sturgeon gives small grain with fine, slightly iodized taste.

Imperial Baeri 30gr

79.00

French Baeri caviar is similar to Sevruga Medium-sized eggs are darkly coloured; they burst open when eaten, leaving a sweet taste of hazelnut.

Légumes

4.00

Pommes frites Pommes purée Pommes de terre
nouvelles Ratatouille Haricots verts Epinards
Roquette au parmesan

Plats principaux

Please bring any dietary requirements to our attention

Loup de mer, fondue de fenouil à l'aneth

17.00
A discretionary service charge of 12.5% will be added to your bill
Whole butterflied sea bass on wilted fennel and dill salad added to your bill

Pavé de saumon, pommes de terre écrasées

15.75
VAT payable at prevailing rates
Seared salmon with herb crushed potatoes and red wine butter sauce

Sole de Douvres Meunière

39.00

Dover sole on the bone with brown butter

Confit de canard en cassolette d'haricots blancs

15.50 Confit duck leg with white coco bean casserole

Coq au vin

17.50

Chicken braised in red wine with baby onions, mushrooms and bacon

Entrecôte grillée sauce béarnaise

26.00

300g grilled rib eye steak with béarnaise

Bourguignon de chevreuil

15.50

Venison stew « bourguignon style » with mash potatoes

Tarte aux oignons rouges, épinards et Camembert

13.50

Caramelised red onion, spinach and Camembert tart with roasted parsnip

A Partager à Noël (for two)

Bifteck d'Aloyau, sauce béarnaise

pp. 32.00

1 kg T-bone, 28 days hung from Rose County, béarnaise sauce

Carré d'agneau provençal

pp. 32.00

Roasted rack of lamb with a herb crust

Homard thermidor

pp. 30.00

Lobster "thermidor", tarragon, mustard, brandy and gruyere

Fromages et Desserts

Sélection de fromages

12.00

Selection of cheeses, homemade bread

Bûche de Noël glacée à la mandarine et chocolat blanc

7.50

Frozen mandarin and white chocolate Christmas Yule log

Mousse au deux chocolats, griottines et sorbet de cerises

7.50

Duo of chocolate mousse with griottine and maraschino sorbet

Miroir aux poires et caramel salé, sorbet au chocolat

7.50

Pear and salted caramel mousse mirror with chocolate sorbet and salted nougatine

Tourte aux pommes, glace au pain d'épices

7.50

Apple pie with warm custard and "pain d' épice" ice cream

Glaces et sorbets

Home made ice creams and sorbets

7.00

Crème brûlée, sablé au citron

7.00

Burnt vanilla cream, lemon shortbread

Mince Pie & Ginger Biscuit

£3.50