

COQ d'ARGENT

BAR MENU

THE SPRITZ



FEVER-TREE

in partnership with Fever-Tree

The Mexican

**Olmeca Altos Plata tequila
Fever-Tree Mexican lime soda**

The Italian

**Campari
Fever-Tree Italian blood orange soda**

The French

**Hennessy VS cognac
Fever-Tree White grape & Apricot soda**

The English

**Warner Edwards Rhubarb gin
Fever-Tree Raspberry & Rose soda**

All at 13.50

For allergens and intolerances, please ask a member of staff.

A discretionary service charge of 12.5% will be added to your bill. VAT 20% included. Please note that all our spirits are served in 50ml measure however 25ml measure is available upon request

CLASSICS WITH A TWIST

WATERMELON MOJITO

Havana Club Añejo Especial, fresh watermelon, fresh mint, lime
gomme syrup

B&C GIMLET

Hendrick's gin, lime juice, gomme syrup, cucumber juice
fresh basil

RISTRETTO NEGRONI

Coffee-infused Tanqueray gin, Martini Rosso, Campari, crème de banane

AÑEJO OLD FASHIONED

Ambar añejo tequila, agave syrup, angostura bitters

FIG CAIPIROSKA

Sauvelle vodka, fresh lemon juice, crème de figue, fresh figs

SMOKED TOMMY

Del Maguey Vida mezcal, lime juice, Ancho Reyes chilli liqueur
agave syrup, salt and pepper

All at 13.50

LUXURY ESPRESSO MARTINI

Sauvelle vodka, Cold Brew liqueur de cafe', vanilla syrup, espresso

15.00

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COQ D'ARGENT CREATIONS

LAYERS OF PARADISE

Elderflower-infused Ketel One vodka, Chambord, Blanquette de Limoux

LE PÉROUVIEN

Aba Pisco, guava juice, hibiscus and vanilla syrup, redcurrant

PINEAPPLE FUMÉ

Tanqueray gin, pineapple juice, smoky syrup, lemon juice, dry sherry

GIN THYME

Tanqueray No.TEN gin, agave syrup, fresh lemon juice
fresh raspberries, thyme

RHUBARB OLD TOM

Hayman's Old Tom gin, Cointreau, fresh lemon juice,
grapefruit juice, rhubarb bitters

THE ROOFTOP

Elderflower-infused Ketel One vodka, crème de banane
lemon juice, peach bitters, apple juice

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NON-ALCOHOLIC COCKTAILS

Grove42

Seedlip Grove 42 citrus, Fever-Tree Sicilian lemonade, fresh orange slice

Spice 94

Seedlip Spice 94 aromatic, Fever-Tree Mediterranean tonic
fresh grapefruit

Garden 108

Seedlip Garden 108 herbal, Fever-Tree Elderflower tonic, fresh mint

Tropicaleño

Caleño juniper & inca berry non alcoholic spirit, pineapple juice,
fresh lime juice

Everleaf Spritz

Everleaf bittersweet aperitif, Fever-Tree slimline tonic

All at 9.50

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SOFT DRINKS

Coca-Cola
Diet-Coke
Fever-Tree Tonic
Fever-Tree Refreshingly Light Tonic
Fever-Tree Mediterranean
Fever-Tree Elderflower Tonic
Fever-Tree Ginger Ale
Fever-Tree Ginger Beer
Fever-Tree Lemonade
Fever-Tree Sicilian Lemonade
Fever-Tree Mexican lime Soda
Fever-Tree Raspberry & Rose Soda
Fever-Tree Italian Blood Orange Soda
Fever-Tree White grape & Apricot Soda

All at 4.00

LOW ALCOHOL BEERS

Peroni Libera, Italy, 0.0% ABV

Refreshing 0% beer with a delicate bitter taste

All at 5.50

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BEERS

Peroni Nastro Azzurro, Italy, 5.1% ABV

Bittersweet, dry, herbal

Meantime Lager, England 4.5%ABV

Crisp, refreshing lager that's full of flavour. A modern classic, straight from London's back garden.

Peroni Gluten Free, Italy, 5.1% ABV

Same delicate balance of Bitterness and citrus aromatic notes as Nastro Azzurro

Pilsner Urquell, Czech Republic, 4.4%ABV

Grainy, grassy, some sweet bread notes, floral and earthy

Meantime Pale Ale, England 4.3%ABV

Malty and hoppy flavours with citrus notes, a dry finish

Sierra Nevada Pale Ale, USA, 5.6% ABV

Pine and grapefruit notes whilst sweet, grainy malts complement them nicely

All at 6.50

CIDERS

Urban Orchard Cider, England, 4.5% ABV

Medium dry, smooth body and rich texture with a crisp wine-like finish

Rekorderlig Botanicals, Rhubarb-Lemon-Mint 4.0%ABV

An intense rhubarb flavour combined with a citrusy note and fresh mint

Rekorderlig Botanicals, Peach-Basil 4.0%ABV

A fresh tangy flavour created through a deep peach fragrance with basil notes

Rekorderlig Botanicals, Grapefruit & Rosemary 4.0%ABV

A mild citrus grapefruit flavour, combined with fresh rosemary notes

All at 7.00

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CHAMPAGNE & SPARKLING

	125ml	Bottle
Chandon Brut NV. Argentina	11.50	60.00
Taittinger, Brut Reserve NV. France	13.75	80.00
Nyetimber, "Classic Cuvée" NV. England	14.00	82.00
Taittinger, Prestige Rosé NV. France	16.00	95.00
Perrier Jouët, Brut NV. France		99.00
Taittinger, "Nocturne" Sec NV. France	17.00	100.00
Laurent Perrier, "La Cuvée" Brut NV. France		108.00
Laurent Perrier, Cuvée Rosé NV. France	19.00	110.00
Taittinger, Vintage Brut 2013. France		115.00
Ruinart, Blanc de Blancs NV. France		119.00
Dom Pérignon Vintage 2008. France		240.00
Taittinger, "Comtes de Champagne B de Blancs" 2007. France		245.00

ROSÉ WINE

	125ml	Bottle
Pierre et Papa, Rosé 2019. Languedoc, France	7.00	39.50
Château Val Joanis, Tradition 2019. Luberon, France	9.00	49.00
Château Minuty, by Mina & Olzen 2019. Provence, France	11.50	65.00

FULL WINE LIST AVAILABLE ON REQUEST

250ml measure available upon request

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WHITE WINE

	125ml	Bottle
Cuvée Jean-Paul, Blanc de Blancs 2019. France	6.50	34.00
Sélection des Cognettes, Muscadet 2019. France	8.00	45.00
Satyr by Sileni Estates, Sauvignon blanc 2019. New Zealand	9.50	55.00
Citari, Conchiglia, Lugana 2019. Italy	10.50	60.00
Domaine de la Motte, Chablis 2019. France	11.50	66.00

RED WINE

	125ml	Bottle
Cuvée Jean-Paul, Vaucluse Rouge 2019. France	6.50	34.00
Viña Cobos, Felino, Malbec 2019. Argentina	8.00	48.00
Mauro Molino, Barbera d'Alba 2018. Italy	9.50	55.00
Urlar, Pinot Noir 2018. New Zealand	10.50	60.00
Louis M. Martini, Cabernet Sauvignon 2017. U.S.A	11.50	65.00

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VODKA

Ketel One, Netherlands 40%	8.50
Sauvella, France 41%	9.50
Belvedere, Poland 40%	9.75
Absolut Pear, Sweden, 40%	9.75
Absolut Vanilla, Sweden, 40%	9.75
Absolut Mandarin, Sweden, 40%	9.75
Ketel One Citroen, Netherlands 40%	10.00
Ketel One Botanical Cucumber & Mint, Netherlands 30%	10.00
Ketel One Botanical Grapefruit & Rose, Netherlands 30%	10.00
Ketel One Botanical Peach & Orange Blossom, Netherlands 30%	10.00
Żubrówka, Poland 37.5%	10.00
Cîroc, France 40%	11.25
Chase Original Potato, England, 40%	11.75
Konik's Tail, Poland 40%	12.00
Belvedere Single Estate Samogóry, Poland 40%	13.75
Belvedere Lake Bartężek, Poland 40%	13.75

TEQUILA AND MEZCAL

Olmecca blanco, Mexico 38%	10.00
Olmecca Altos Plata, Mexico 38%	10.50
Patrón XO Cafe , Mexico 35%	10.75
Patrón Silver (best served as Margarita), Mexico 40%	15.75
Ambar Reposado, Mexico 38%	14.75
Ambar Extra Añejo, Mexico 38%	30.00
Don Julio Blanco, Mexico 38%	14.25
Don Julio Reposado, Mexico 38%	14.75
Don Julio Añejo, Mexico 38%	15.50
Don Julio 1942, Mexico 38%	32.00
Del Maguey Vida Mezcal, Mexico 42%	13.50

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GIN

Tanqueray, England, 43.1%	8.50
Hayman's Old Tom, England, 41.4%	8.75
Sipsmith Sloe Gin, England, 29%	10.00
Hendrick's, Scotland, 41.4%	10.25
Sipsmith London dry, England, 41.6%	10.75
Tanqueray No.TEN, England, 47.3%	10.75
Tanqueray Flor de Sevilla, England, 41.3%	11.25
Cambridge, England, 42%	11.25
Silent Pool, England, 43%	11.75
Villa Ascenti, Italy, 41%	12.00
Monkey 47, Germany, 47%	12.25
Gin Mare, Spain, 42.7%	12.25
Pink pepper, France, 44%	12.50
Warner Edwards Victoria's Rhubarb, England, 40%	13.00
Warner Edwards Lemon Balm, England, 43%	13.25
The Botanist, Scotland, 46%	13.25
Cambridge Japanese, England, 42%	15.00

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RUM & CACHAÇA

Avuá Cachaça, Brazil, 42%	10.00
Havana Club 3 years old, Cuba, 40%	8.50
Kraken Black Spiced, the Caribbean, 40%	8.50
Koko Kanu, Jamaica, 37.5%	8.50
Lamb's Spice, the Caribbean, 40%	8.75
Wray & Nephew Overproof, Jamaica, 63%	9.25
Havana Club Añejo Especial, Cuba, 40%	10.25
Lamb's Navy, the Caribbean, 40%	10.25
Appleton Estate Signature Blend, Jamaica, 40%	10.75
Mount Gay Black Barrel, Barbados, 43%	11.25
Havana Club 7 years, Cuba, 40%	12.25
Copalli Single Estate, Belize, 42%	12.25
Plantation Original Dark Overproof, the Caribbean, 73%	12.50
Diplomático Reserva Exclusiva, Venezuela, 40%	13.25
Chairman's Reserve, The Forgotten Casks, St Lucia, 40%	13.75
Havana Club Seleccion de Maestros, Cuba, 45%	14.50
Ron Zacapa 23, Guatemala, 40%	15.00

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COGNAC

Hennessy Very Special, France, 40%	10.50
Rémy Martin VSOP, France, 40%	11.50
Hine Rare VSOP, France, 40%	21.00
Hennessy XO (best served on ice), France, 40%	28.50
Rémy Martin XO, France, 40%	30.00
Hennessy 250 Collector Blend, France, 40%	58.00
Hennessy Paradis Imperial, France, 40%	180.00
Hennessy Richard, France, 40%	215.00

ARMAGNAC

Baron de Sigognac 10 year old, France, 40%	10.00
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CALVADOS

Père Magloire VSOP, France, 40%	10.00
Dupont Pays d'Auge, France, 42%	14.50

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LIQUEURS & DIGESTIVES

Aperol, Italy, 11%	7.50
Campari, Italy, 25%	7.50
Baileys Irish cream liqueur, Ireland, 17%	7.50
Fernet Branca, Italy, 39%	7.50
Sambuca Ramazzotti, Italy, 38%	7.50
Limoncello Staibano, Italy, 25%	7.50
Amaretto Disaronno, Italy, 28%	7.50
Jagermeister, Germany, 35%	7.50
Pernod Pastis, France 40 %	7.50
Cynar, Italy, 16.5%	7.50
Frangelico hazelnut liqueur, Italy, 20%	7.75
Ricard Pastis, France, 45%	7.75
Cointreau, France, 40%	8.00
Chambord, France, 16.5%	8.00
Southern Comfort, USA, 35%	8.00
Amaro Di Angostura, Trinidad & Tobago, 35%	9.00
Drambuie, Scotland, 40%	9.50
Grand Marnier Cordon Rouge, France, 40%	9.50
Kummel Wolfschmidt, Netherlands, 39%	9.50
Nonino, Il Moscato di Grappa, Italy, 41%	9.75
Kamm & Sons, England, 33%	10.00
30&40 Double Jus, France, 23%	10.00
Cœur de Génépi, France, 40%	10.50
Poire William Grande Réserve G.Miclo, France 43%	10.50

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BOURBON & AMERICAN WHISKEY

Kentucky Bourbon

Bulleit Bourbon, 45%	10.00
Four Roses Small Batch, 45%	10.00
Woodford Reserve, 43.2%	10.75
Four Roses Single Barrel, 50%	12.25
Bulleit Bourbon 10 years old, 45.6%	14.50
Maker's Mark Private Select D&D, 54.4%	15.00
Blanton's Gold, 51.5%	17.50
George T. Stagg 2010, 69.1%	36.00

Rye Whiskey

Bulleit '95' Rye, 45%	10.00
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Tennessee Whiskey

Jack Daniel's Old No.7, 40%	10.00
Jack Daniel's Honey, 35%	10.00
Jack Daniel's Gentleman Jack, 40%	11.00
Jack Daniel's Single Barrel, 45%	12.75

GRAIN & OTHER WHISKEY

Compass Box the Peat Monster, Scotland, 46%	12.50
Compass Box Hedonism, Scotland, 43%	14.25
English Whisky Co. Chapter 11, England, 59.7%	21.00
Kavalan Solist, Sherry cask matured, Taiwan, 57.8%	32.25
The New Zealand 25 year old, New Zealand, 46%	43.25

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JAPANESE WHISKY

Suntory Hakushu 12 year old Single Malt, 43%	19.50
Suntory Yamazaki 12 year old, Single Malt, 43%	26.00
Suntory Hibiki 17 year old, Blended, 43%	45.00
Nikka Yoichi 10 year old Single Malt, 45%	58.00
Suntory Yamazaki 18 year old, Single Malt, 43%	75.00
Hanyu 2000, Ichiro's Malt Fukuoka Single Malt, 60.1%	110.00

BLENDED SCOTCH WHISKY

Johnnie Walker Black Label 12 years old, 40%	10.00
Copper Dog, 40%	10.25
Monkey Shoulder, 40%	11.00
Chivas Regal 18 years old, 40%	16.00
Johnnie Walker Platinum Label 18 years old, 40%	18.50
Johnnie Walker Blue Label, 40%	38.00
Whyte & Mackay 30 years old, 40%	39.00
Shakelton's & Mackinlay's rare old highland malt, 47.3%	39.50
Johnnie Walker & Sons Odyssey, 40%	95.00

IRISH WHISKEY

Jameson Blended, 40%	10.00
Roe & Co, 45%	10.50
Slane Irish whiskey, triple cask, Blended, 40%	10.75
Jameson Black Barrel, 40%	13.00

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LOWLAND & CAMPBELTOWN SCOTCH WHISKY

Glenkinchie 12 year old, **43%**

10.50

ISLANDS SCOTCH WHISKY JURA, SKYE & ORKNEY

Talisker 10 years old, 45.8%	10.50
Highland Park 12 year old, 40%	12.25
Jura 12 year old, 40%	14.00
Talisker 57° North, 57%	15.25
Talisker 18 year old, 45.8%	19.25
Highland Park 18 year old, 43%	20.00
Jura 18 year old, 44%	21.50
Highland Park 21 year old, 47.5%	29.00
Talisker 25 year old, 45.8%	48.00
Talisker 1994, Managers' Choice, 58.6%	55.00
Jura 1977, 46%	95.00

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ISLAY SCOTCH WHISKY

Laphroaig 10 year old, 40%	10.50
Caol Ila 12 year old, 43%	10.50
Ardbeg 10 year old, 46%	11.50
Bowmore 12 year old, 40%	12.25
Lagavulin 16 year old, 43%	12.75
Bowmore Tempest 10 year old, batch VI 54.9%	13.25
Bowmore 15 year old, 43%	14.00
Bruichladdich the Classic Laddie, 50%	14.50
Ardbeg Uigeadail, 54.2%	15.50
Port Charlotte Scottish barley, 50%	17.50
Caol Ila 17 year old unpeated, 55.9%	22.50
Caol Ila 18 year old, 43%	24.00
Caol Ila 2000 Distillers Edition, 43%	28.00
Ardbeg Corryvreckan, 57.1%	29.50
Bruichladdich Black Art 4.1 1990, 49.2%	45.00
Caol Ila 1980 Directors Cut, 58.8%	54.00
Bunnahabhain 1980, 34 year old, 46.6%	65.00
Ardbeg 1999 Galileo, 49%	80.00
Ardbeg Supernova 2010, 60.1%	90.00
Laphroaig 32 year old, 46.6%	105.00

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SPEYSIDE SCOTCH WHISKY

Balvenie 12 year old Double Wood, 40%	10.50
Glen Elgin 12 year old, 43%	12.50
Glenrothes Bourbon Cask, 40%	12.75
Balvenie 14 year old Caribbean Cask, 43%	13.25
Mortlach Rare Old, 43.4%	14.50
Macallan Gold, Double cask 40%	15.00
The Glenlivet 18 year old, 43%	15.25
Glenfarclas £511.19s Od Family Reserve, 43%	19.00
Glenfiddich IPA Cask, 43%	19.75
Balvenie 21 year old Portwood, 40%	24.25
Cragganmore 14 year old, Friends of Classic Malts 2010, 40%	30.00
Glenfiddich 21 year old, 40%	31.25
Glenfarclas 1989 The Family Casks, Sherry butts, 55.9%	38.00
Cardhu 21 year old, 54.2%	40.25
Auchroisk 30 year old, Special Releases 2012, 54.7%	44.00
Mortlach 16 year old, 43%	45.00

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HIGHLANDS SCOTCH WHISKY

Glenmorangie 10 year old Original, 40%	10.50
Dalwhinnie 15 year old, 43%	11.50
Aberlour A'Bunadh, Batch No61, 60.8%	12.00
The Dalmore 12 year old, 40%	12.25
The Glendronach Original 12 year old, 43%	13.00
Glenmorangie Nectar d'Or 12 year old, Sauternes finish, 46%	14.50
The Dalmore 15 year old, 40%	15.25
The Dalmore Cigar Malt, 44%	18.50
The Dalmore Port Wood Reserve, 46.5%	20.00
Clynelish Distillers Edition 1997, 46%	22.00
The Dalmore 25 year old, 42%	140.00
Brora 30 year old, 9 th release bot. 2010, 54.3%	160.00

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TOBACCO & CIGARS

Light

Hoyo de Monterrey Epicure No 2 (Robustos 50 x 124 mm)	23.00
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Light to Medium

H.Upmann Half Corona (Half Corona 44 x 90mm)	19.50
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Romeo Y Julieta Petit Royales (Half Churchill 47 x 95mm)	22.00
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Medium

Montecristo No5 (Perlas 42 x 102 mm)	28.00
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Medium to Full

Cohiba Magicos Maduro 5 (Magicos 52 x 115 mm)	45.00
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Full

Partagas Serie D No 4 (Robustos 50 x 124)	29.00
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Bolivar Belicosos Campana (Campana 52 x 140 mm)	36.00
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It is illegal to sell tobacco and alcohol to people under 18 years of age.

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COQ D'ARGENT SNACKS

Served from 5:30pm - 10:30pm Monday to Saturday

Olives – Mixed Provençal olives	7.00
Noix mélangées – Mixed nuts	7.00
Pomme frites – French fries, homemade mayonnaise	8.00
Purée de pois chiches – Hummus & pitta bread	8.00
Huîtres de roche – Colchester rock oysters (each)	4.50
Crevettes roses – Cold bouquet prawns, mayonnaise (each)	4.50
Poulet Cajun – Cajun buttermilk chicken, spicy mayo, French fries	9.50
Diot – Smoked Diots sausages, red wine sauce, French fries	9.50
Charcuterie – French artisanal charcuterie board, cornichons	16.00
Sélection de fromages – Beillevaire French cheeses, biscuits, homemade nut bread	16.00

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