

Le Vacherin
À LA CARTE
 Malcolm John

APÉRITIFS

Champagne devaux, Cuvée D	12.50	Tom Collins	7.50	Pimms	6.95
Kir Royale	12.50	Negroni Sbagliato	9.50	Pernod	6.95
Manhattan	9.50	Martini Royale	9.50		

Prix fixe menu available Monday - Saturday lunch, dinner Monday- Sunday,
 excluding Friday and Saturday please ask the waiter for the menu

MAISON SPÉCIALE

28 day aged châteaubriand, french beans, bone marrow, pommes frites, grilled Provençale tomato (for 2)	58.00
Whole grilled fish of the day	Market Price
Vacherin mont d'or, truffle & almond crust, pickled vegetables, celeriac remoulade & bayonne ham (n)	26.00

SHELLFISH

6 maldon rock oysters, mignonette sauce, ginger & lime relish, sweet chilli & rye bread 6/12	14.00/28.00
Coquille St. Jacques au gratin	13.50

LES HORS D'ŒUVRES

Oxtail en croûte (v) (Ask the waiter for vegetarian option)	7.50
Escargots de Bourgogne 6/12	9.50/14.50
Potted foie gras, spiced pear chutney, pain d'épices	13.50
Twice baked gruyere soufflé, escarole & radish (v)	8.50
Mackerel Escabèche, pickled cucumber, beetroot & horseradish cream	9.95
Salade "Vacherin", celery, escarole, walnuts, carrots, grapes, apple mayonnaise (v) (n)	10.50
Venison Carpaccio, mushroom à la grecque & confit celeriac, breaded quail's egg, artichoke purée	11.95
Lobster, crayfish & leek terrine, Avruga caviar, lobster dressing	13.95

LES PLATS PRINCIPAUX

Wild mushroom ravioli, mascarpone, rocket & aged parmesan salad (v)	14.00
Confit pork cheek, pickled swede purée, pommes dauphine, Bramley apples	17.50
Suprême of black leg chicken, sauce coq au vin, truffled pomme purée	19.50
Assiette of duck, gizzards, magret, confit, foie gras, chou farcie	24.00
Veal sweetbreads, escargot & capers, shallot purée, beurre noisette	22.50
Braised black Cod, crab ballotine, spiced tomato purée, gnocchetti	21.00
Turbot, pistachio crust, cockles, samphire, charred cauliflower (n)	26.50

SIDE DISHES

New potatos, Sautéed spinach, Green beans, Gratin dauphinois, Pommes frites
 4.25

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LE VACHERIN SHARING DISHES

12 malden rock oysters, shallot vinegar & rye bread	27.00
28 day aged châteaubriand, french beans, bone marrow, pomme frites	58.00
Vacherin du mont d'or, condiments, bayonne ham	26.00

*All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added
 If you have any allergy, please notify your waiter prior placing the order*