

Le Vacherin
CHEF MALCOLM JOHN
LONDON | SURREY | CATERING

Malcolm John

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À LA CARTE
 Malcolm John

APÉRITIFS

Brut Champagne Devaux	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 Tuesday to Sunday, excluding Friday & Saturday night,
 please ask the waiter for the menu

MAISON SPÉCIALE

28 days aged châteaubriand, french beans, bone marrow, pommes frites, grilled Provençale tomato (for 2)	58.00
Seafood bourride, mussels, clams, saffron aioli & croutons	21.50

SHELLFISH

6 Maldon rock oysters, mignonette sauce, ginger & lime relish, sweet chilli & coriander condiment, rye bread	14.00
Lobster linguine, ginger, chilli & watercress	15.95
Yellow fin tuna tartare, scallop ceviche, wasabi mayonnaise, radish, mouli & coriander cress	13.00

LES HORS D'ŒUVRES

Roast tomato veloutè, smoked burrata, artichoke & basil (v)	7.50
Escargots de Bourgogne garlic & parsley butter 6/12	9.00/14.00
English asparagus, breaded duck egg & hollandaise & aged parmesan	8.50
Caramelized red onion & Goat's cheese soufflé, picked beetroot (v)	9.50
Grilled red mullet, courgette flower tempura pea purée & rouille	11.50
Rabbit & foie gras pithivier, creamed morels, broad beans & summer truffle	12.50
Red wine poached pear, endives, Roquefort & walnut salad (v-n)	7.50

LES PLATS PRINCIPAUX

Pea tortellini, minted herb & crème fraîche emulsion (v)	14.00
Supremè of sea trout, sea purslane, brown shrimp tortellini & lobster bisque	18.50
Black-leg chicken, pancetta, potato fondant, glazed shallots & "vin jaune" sauce	18.00
35 day aged black gate rib eye, sauce Bordelaise	22.50
Braised breast of salt marsh lamb, sautéed sweetbread, buttered Jersey royals & minted hispi cabbage	23.50
Supreme of Halibut, pickled cockles, charred spring onion, truffle poached egg & sorrel beurre blanc	26.50

SIDE DISHES

Jersey royals, sautéed spinach, green beans, gratin dauphinois, pommes frites 4.25

LE VACHERIN SHARING DISHES

Whole roast Brill, sautéed endives, chorizo & palourde clams 48.50
 12 malden rock oysters, shallot vinegar & rye bread 27.00

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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