

Le Vacherin
CHEF MALCOLM JOHN
LONDON | SURREY | CATERING

Malcolm John

LES HORS D'ŒUVRES

- Roast tomato velouté, smoked burrata & basil crouton (V)
Smoked mackerel & salmon terrine, pickled baby cucumber, fennel & apple salad
Red wine & poached pear, endives, Roquefort & walnut salad (v)
6 escargot's de Bourgogne, garlic & parsley butter (12 snails - **£4.50 supp.**)
Classic steak tartare & condiments
English asparagus, breaded hen's egg, hollandaise & aged parmesan cheese (v)

LES PLATS PRINCIPAUX

- Pea tortellini, soft herbs & aged parmesan (v)
Supreme of sea trout, confit leeks, shrimp cannelloni, lobster bisque & crispy skin
35 days aged black gate rump, pommes allumettes, peppercorn sauce
Braised breast of salt marsh lamb, buttered jersey royals, minted hispi cabbage
Seabream bourride, mussels, clams, croutons & saffron aioli
French corn fed chicken wrapped in pancetta, herb gnocchi, glazed shallots & sauce vin jaune
**28 day aged days Chateaubriand, french beans, bone marrow, frites,
grilled Provençale tomato (for 2) Supp. £18.00 per person**

Made for sharing

- Thyme baked camembert, Bayonne ham, pickled vegetables,
red onion chutney & endives (£5 supplement pp)

SIDE DISHES

- Jersey royals, Sautéed spinach, French beans, Gratin dauphinois, pommes frites
4.50

LES DESSERTS

- Selection of farmhouse cheeses, red onion chutney & cheese biscuits, 3pcs
Crème brûlée, orange madeleine
Strawberry pavlova & mascarpone butter cream
Mixed Sorbet de la maison

Lunch: 1 Main Course £15.50, 2 courses £20, 3 courses £26.00
Dinner: 1 Main Course £16.50, 2 courses £24.50, 3 courses £29.50

AVAILABLE FOR LUNCH & DINNER TUESDAY – SUNDAY
EXCLUDING FRIDAY AND SATURDAY NIGHT

*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*