

*Le Vacherin*  
CHEF MALCOLM JOHN  
LONDON | SURREY | CATERING

*Malcolm John*



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## PRIX FIXE

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Malcolm John

### LES HORS D'ŒUVRES

Leek velouté, potato gnocchi & Alsace bacon  
Jambon persille, caramelised red onion chutney & sour dough  
Salade Le Vacherin, celery, escarole, walnuts, carrots, grapes, apple mayonnaise (v)  
Octopus carpaccio, grilled baby fennel, capers, blood orange & anchovy beignet  
Escargot's de Bourgogne garlic & parsley butter  
Classic steak tartar & condiments

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### LES PLATS PRINCIPAUX

Wild mushroom ravioli, mascarpone, rocket & aged Parmesan salad (v)  
Poached lemon sole fillets, wilted spinach, brown shrimps & sorrel sauce  
35 day aged rump, pommes allumettes, peppercorn sauce  
Suprême of corn-fed chicken, wild mushrooms, truffled pomme purée & buttered kalettes  
Confit rabbit leg, English mustard & haricot vert

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)

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### SIDE DISHES

Sprouting broccoli, Sautéed spinach, French beans, Gratin dauphinoise, Pommes frites  
4.50

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### LES DESSERTS

Selection of farmhouse cheeses, red onion chutney & cheese biscuits, 3pcs  
Crème brûlée, orange madeleine  
Raspberry millefeuille & white chocolate ice cream  
Apple & cinnamon doughnuts, calvados 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*