

*Le Vacherin*

---

**PRIX FIXE**

---

Malcolm John

**LES HORS D'ŒUVRES**

White onion velouté, Vacherin gougères & sage (v)

Chicken liver & foie gras parfait, spiced pear chutney, pain d'épices

Salade Le Vacherin, celery, escarole, walnuts, carrots, grapes, granny smith apple, mayonnaise (v) (n)

Mackerel Escabèche, pickled cucumber, beetroot & horseradish cream

Escargot's de Bourgogne garlic & parsley butter

Venison Carpaccio, mushroom à la grecque, artichoke purée, breaded quail's egg

Vacherin Mon't d'Or, Bayonne ham, rémoulade, pickled vegetables, almond & truffle crust

(for 2) Supp. £12.00 (n)

---

**LES PLATS PRINCIPAUX**

Wild mushroom ravioli, mascarpone, rocket & aged parmesan salad (v)

Braised black cod, potato gnocchi, spiced tomato purée, brown shrimps

35 day aged rump, pommes allumettes, peppercorn sauce

Suprême of black leg chicken, sauce coq au vin, truffled pomme purée

Confit pork cheek, pickled swede purée, bramley apple, pomme dauphine

28 day aged days Chateaubriand, french beans, bone marrow, frites, grilled Provençale tomato

(for 2) Supp. £18.00 per person

---

**SIDE DISHES**

New potatoes, Sautéed spinach, French beans, Gratin dauphinoise, Pommes frites

4.50

---

**LES DESSERTS**

Selection of farmhouse cheeses, red onion chutney & cheese biscuits, 3pcs

Crème brûlée, orange madeleine

White chocolate & raspberry Paris-Brest, cream Chantilly

Roasted Pineapple Carpaccio, coconut & lime sorbet

Crêpe Suzette

1 Main Course £15.50, 2 courses £20.00, 3 courses £26.00 Lunch

1 Main course £16.50, 2 courses £24.50, 3 courses £29.50 Dinner

**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*