

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

*Malcolm John*

---

SUNDAY ROAST DINNER - PRIX FIXE

---

Malcolm John

LES HORS D'ŒUVRES

Spring pea velouté, smoked pancetta & poached hen's egg (ask waiter for vegetarian option)

Beef steak tartare, three condiments

6 escargots de bourgogne, garlic & parsley butter (£4.50 – 12)

Assiette of heirloom tomatoes, smoked burrata cheese, wild rocket & aged parmesan (v)

Rabbit & foie gras pithivier, broad beans & creamed morels (Supp. £7)

Smoked mackerel, salmon terrine, baby beetroot, apple & fennel salad

English asparagus, breaded duck egg, sauce hollandaise & chives

Camembert croquettes, pickled vegetables, Bayonne ham & endives

6/12 Maldon oysters, mignonette sauce, ginger & lime relish, sweet chilli & rye bread (supp. £6 or £12.00)

---

LES PLATS PRINCIPAUX

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

Supreme of sea trout, confit leeks, crushed Jersey royals & brown shrimps

Whole roast sea bass « en papillote », palourdes clams, fennel & lemon (supp. 4)

35 day aged black gate rump, sauce au poivre, pommes allumettes

Confit duck leg, hispi cabbage & black cherry sauce

Ballotine of corn fed chicken in pancetta, roasted shallots, herb gnocchi & sauce vin jaune

---

LES TROIS RÔTIS DU DIMANCHE ET LEURS SAUCES

Aged Topside of Beef, Yorkshire puddings, horseradish sauce

Roasted pork belly, served with apple sauce

Lamb breast, homemade mint sauce

*All served with duck fat potatoes & seasonal vegetables*

---

SIDE DISHES

Spinach, Pommes frites, Green beans, Dauphinois, Jersey royals 4.25

---

LES DESSERTS

French farmhouse cheeses, chutney & cheese biscuits (selection of 3 pcs)

Strawberry pavlova & mascarpone Chantilly

Tarte au citron & crème fraîche

Crème brûlée & lemon madeleine

Lemon sorbet & mixed berries

3 COURSES £30.00

*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*