

le Vacherin

FRENCH CUISINE

À LA CARTE

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SAMPLE MENU

APÉRITIFS

Champagne Devaux Brut	15.50	Martini Royale	11.50	Negroni Classico	12.50
Kir Royale	15.50	Champagne Devaux Rose'	16.50	Cosmopolitan	13.50
Tom Collins	12.50	Manhattan	13.50	Pornstar Martini	14.95

Prix fixe menu available Monday to Sunday, excluding Friday & Saturday night Please ask the waiter for the menu

MADE FOR SHARING

6/12 Maldon rock oysters, Mignonette sauce (c-s) 24.50/42.00

28 days aged Chateaubriand, French beans, bone marrow, pommes frites, grilled Portobello mushrooms, béarnaise (for 2) (d-s-w) 80.00

LES HORS D'OEUVRES

Chilled heritage tomato Gazpacho, vegetable chiffonade & caper oil (s) (v) 12.50

Escargots de Bourgogne, garlic & parsley butter 6/12 (c-d-n-s-w) 13.50/24.00

Roquefort twice baked cheese soufflé, pear Williams sorbet (d-s-w) (v) 13.95

Seared hand dived Cornish scallops, Jerusalem artichoke purée, julienne apple & toasted hazelnuts (c-d-f-m-n-s-w) 15.95

Dorset crab & broad bean tart, glazed Langoustine tail, horseradish emulsion, rock samphire, sea lettuce (c-d-s-w) 16.95

Squab pigeon breast, leg pithivier, crispy kale, roasted Crosne & pork reduction (d-s-w) (may contain lead-shot) 14.95

LES PLATS PRINCIPAUX

Homemade gnocchi, spring peas & broad beans, Chiswick grown organic herbs, Morels mushrooms and Parmesan (d-s-w) (v) 19.50

Pan fried Turbot, steamed white asparagus Oyster foam, Shetland mussels, pickled sea lettuce & Nasturtium (c-d-f-s-w) 37.50

Rack of Spring Lamb, Wye Valley asparagus, parsnip purée, pommes mousseline, glazed heritage baby carrots & wild garlic velouté (d-s-w) 29.50

Longe de Lapin, Alsace bacon, rabbit spring roll, Agen prunes, buttered Swiss chard, organic grains (d-s-w) 29.50

Roast Sea Brill, pickled Tokyo turnip, crispy courgette flower, chive & cockles, caviar velouté, toasted cashew nuts (c-d-f-n -s-w) 35.50

BREAD BASKET

1st one is complimentary, after that £2.75 (it contains traces of nuts) (n) (v)

SIDE DISHES

Sautéed spinach, French beans, gratin Dauphinois, (d), pommes frites (c-n-s-w) 6.00 each
Green salad & vinaigrette (s) (v) 7.95

*Allergens: w-wheat, d-dairy, s-sulphites, n-nuts, f-fish, c-crustacean, m-molluscs
If you have any allergy not highlighted in the menu, please notify your waiter prior placing the order*

All prices are inclusive of 20% VAT / A 13.5% discretionary service charge will be added

22.05.2024