

le Vacherin
FRENCH CUISINE

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TABLE D'HÔTE

Add. £4.50 per person if you would like canapés

LES HORS D'ŒUVRES

Celeriac velouté, shredded Gressingham duck, marinated butter beans, truffle scent (d-s) (v)
please ask for veg. option.

Seasonal game terrine, piccalilli, charred scallion, juniper oil (d-s-w)

6 escargots de Bourgogne, garlic & parsley butter (£7.95 supp. -12 snails) (c-d-n-s-w)

Loch Duart salmon Crudo, Heirloom beetroot, pink grapefruit, sea asparagus (d-f-s)

LES PLATS PRINCIPAUX

Homemade Tagliolini, black truffle shavings, wild mushrooms & smoked Hen's egg yolk (d-n-s-w) (v)

Confit pork cheek, boudin noir, caramelised endive, apple purée, Calvados sauce (d-s-w)

Fillet of Sea Bream, buttered cavolo nero, Palourde clams, garlic & saffron velouté (c-d-f-s-w)

Bronze roast turkey, duck fat potatoes, chestnuts, cranberry stuffing, pigs in blankets, seasonal vegetables, honey glazed carrots, roast parsnips, buttered sprouts (d-n-s-w) (Turkey is available only for parties at Lunch, minimum 5 people)

MADE FOR SHARING

Vacherin Mont d'Or, black truffle & Almond crust, pickled vegetables, Bayonne ham, celeriac remoulade & new potatoes (d-n-s-w) (£10.00 supp. per person)

28 days aged Chateaubriand x 2, French beans, bone marrow, frites, grilled Portobello mushrooms, béarnaise sauce (d-s-w) (£16.50 supp. per person)

SIDE DISHES

Sautéed spinach, French beans, gratin Dauphinois (d), pommes frites (c-f-n-s-w), sprouts with lardons & chestnuts £5.75 each.

BREAD BASKET

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

LES DESSERTS

Selection of Artisanal cheeses, red onion chutney & cheese biscuits, 3pcs (d-w) £6.50 supp.

Madagascar vanilla crème brûlée & poached kumquats (d-s-w)

Mixed sorbets (d-w)

Caramelised, pear Williams tart, elderberry sorbet, roasted almonds (d-n-s-w)

3 courses, £40.00 per person (for group over 5 people)

All micro herbs are supplied by Greedy Greens Chiswick - Organic

Allergens: *w-wheat, d-dairy, s-sulphites, n-nuts, f-fish, c-crustacean, m-molluscs*

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

If you have any allergy not highlighted in the menu, please notify your waiter prior placing the order