

le Vacherin

FRENCH CUISINE

PRIX FIXE

SAMPLE MENU

Prix fixe menu available Monday to Sunday, excluding Friday & Saturday night

LES HORS D'OEUVRES

Chilled Piccolo tomato & watermelon gazpacho, pickled cucumber & crisp basil (s) (v)

Ballotine of Galician octopus, Seville Orange segments, crisp fennel & salsa cruda (f-s)

Crisp pig's head bon-bon, sauce Ravigote & apple foam (d-s-w)

6 escargots de Bourgogne, garlic & parsley butter (£8.95 supp. -12 snails) (c-d-n-s-w)

Twice baked St Maure de Touraine soufflé & heritage beetroot sorbet, bitter leaves (d-s-w) (v) supp. £6.50

LES PLATS PRINCIPAUX

Vegetarian Parmentier of wild mushrooms & Puy lentils (d-s-w) (v)

Daube de Boeuf, parsnip purée, buttered kale & baby Lou potatoes (d-s-w)

Supreme of Icelandic Cod, Sausage Morteau, Palourde clams & sauce Vin jaune (d-f-s-w)

Braised Lamb breast, Wye valley asparagus, pommes mousseline & glazed heritage carrots (d-s-w)

MADE FOR SHARING

6/12 Maldon rock oysters, Mignonette sauce (c-s) 4.00 each-minimum 6
28 days aged Chateaubriand, French beans, bone marrow, pommes frites, grilled Portobello
Mushrooms & béarnaise (for 2) (d-s-w) 20.00 supp. per person

SIDE DISHES

Sautéed spinach, French beans, gratin Dauphinois (d), pommes frites (c-f-n-s-w) 6.00 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) £7.50 supp.

Chocolate crèmeux, caramel Chantilly cream & honeycomb (d-n-s-w)

Madagascan vanilla crème brûlée & Langue de chat (d-n-s-w)

Mixed sorbets (d-w)

Lunch: 2 courses £29.50, 3 courses £36.00

Dinner: 2 courses £35.50, 3 courses £39.00

*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

21.7.2024