

*le Vacherin*  
FRENCH CUISINE

# le Vacherin

## SUNDAY ROAST

### LES HORS D'ŒUVRES

Roast Delica pumpkin, coconut velouté, cobnuts & ginger essence (d-n-s) (v)

Corn-fed chicken & boudin noir terrine, Piccalilli & Melba toast (d-s-w)

Halibut ceviche, confit mango purée, pickled daikon & pomegranate, spiced citrus essence (d-f-s) £7.95 supp. (c-d-f-s)

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

Lemon & ricotta Tortellini, toasted cashew nuts & basil oil (d-n-s-w) (v)

Hand reared pork cutlet, creamed Girolles, buttered Swiss chard

Fillet of Sea Bass, brown shrimps, braised baby leeks & dill velouté (c-d-f-s-w)

Ox cheek Bourguignon, heritage baby carrots, pomme mousseline (d-s-w)

Aged Hereford Sirloin, Yorkshire pudding, horseradish, sauce with honey glazed carrots, roast parsnips & buttered kale (d-s-w)

### SIDE DISHES

Sautéed spinach, French beans, gratin Dauphinois (d), pommes frites (c-f-n-s-w), Mediterranean peppers (s) 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) £8.50 supp.

Bitter chocolate & hazelnut delicé, buttermilk Ice-cream (d-n-s-w)

Madagascan vanilla crème brûlée (d)

Mixed sorbets (vegan)

## Sunday Roast, 3 courses £36.00

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*

*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.*