

Le Vacherin
FRENCH CUISINE

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À LA CARTE FRENCH CUISINE

APÉRITIFS

F. Monay Brut Champagne	15.50	Martini Royale	11.50	Negroni Classico	12.50
Kir Royale	15.50	F. Monay Rose'	18.50	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) 25.50/ 49.00

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

Baked Vacherin, pickled vegetables, Bayonne ham, almond & truffle crust, new potatoes (d-n-s-w) 45.00

12 escargots de Bourgogne, parsley & garlic sauce 28.00

LES HORS D'ŒUVRES

Foraged mushroom & tarragon velouté, crisp chicken bon-bon, truffle oil (d-s-w) veg.opt. available	10.95
Twice-baked Roquefort cheese soufflé, Trevisan radicchio, walnuts, pear Williams sorbet (d-s-w) (v)	14.00
Hand dived Cornish scallops, charred scallion, leek purée, onion broth, pink purslane (c-d-f-s-w)	16.00
Seasonal game terrine, spiced apricot & orange chutney, pickled cauliflower, radish & sourdough (d-s-w)	14.95
Atlantic Cod, poached in olive oil, baby squid, charred Padron peppers, Monk's beard, saffron aioli (d-f-s)	16.95
Textures of baby beetroot, salt baked celery root, pickled walnut purée, St. Maure de Touraine croquette (d-n-s-w) (v)	13.75

LES PLATS PRINCIPAUX

Delica pumpkin & ricotta Tortelloni, sage & butter sauce, parmesan shavings & extra virgin olive oil (d-s-w) (v)	21.50
Loin of Hampshire Venison, Scotch quail's egg, soya glazed beets, swede purée, sauce aux mures (d-s-w)	36.50
Potage of Cornish mussels & Palourde clams, roast Monkfish tail, Sea aster (c-d-f-m-s-w)	32.50
Cassoulet de Toulouse, confit duck, sausage, pork belly, gizzards, garlic herb crust (d-s-w)	28.00
Guinea Hen, boudin blanc, Hen of the woods, herb gnocchi, wilted cavolo Nero & honey mustard sauce (d-s-w)	35.50
Whole grilled Lemon sole, tartare sauce, pommes frites (d-f-s)	39.50

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), Brussels sprouts with Alsace bacon & chestnuts (s) 6.00 each

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