

le Vacherin
FRENCH CUISINE

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TABLE D'HÔTE

(add £4.50 per person, if you would like canapes at arrival)

LES HORS D'OEUVRES

Roasted cauliflower velouté, winter truffle (c-d-s-w) ask for veg. option (v)
Chicken liver parfait, poached kumquats, pickled vegetables, sourdough (d-s-w)
Yellowfin tuna tartare, avocado purée, tomato & basil concassé, sesame wafer (d-f-s-w)
6 escargots de Bourgogne, garlic & parsley butter (£8.95 supp. -12 snails) (c-d-n-s-w)

LES PLATS PRINCIPAUX

Foraged mushrooms Tortelloni, wild rocket, Pecorino dust (v) (d-n-s-w)
Filet de Daurade, squid ink Risotto, Sea asparagus, sauce aux écrevisses (c-d-f-s-w)
Confit Gressingham duck leg, braised Hispi cabbage, preserved cherries (d-s-w)
Hereford beef Sirloin steak, peppercorn sauce & frites (d-s-w)

LES DESSERTS

Selection of Artisanal cheeses, red onion chutney & cheese biscuits,
4pcs (d-s-w) £9.50 supp.
Bitter chocolate & chestnut cremeux, toasted hazelnuts & Mascarpone Ice-cream (d-n-s-w)
Madagascar vanilla crème brûlée (d-w)
Mixed sorbets (Vegan)

£45.00 per person (for group over 5 people)

*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 15% discretionary service charge will be added