

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 (d-s-w) 80.00

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

LES HORS D'ŒUVRES

Roasted cauliflower velouté, Cornish scallop, winter truffle (c-d-s-w) ask for veg. option (v)	11.95
Twice-baked St Maure de Touraine cheese soufflé, Trevisan radicchio, walnuts, beetroot sorbet (d-s-w) (v)	14.95
Escabeche of Yellowfin tuna, aubergine purée, tomato & basil concassé, Sea herbs (d-f-s-w)	16.00
Pheasant & foie gras terrine, poached kumquats, pickled moili & sourdough (d-s-w)	14.95
Hand picked Devonshire Crab, smoked Haddock rillette, Granny Smith Apple purée, sea grapes (c-d-f-s-w)	16.95
Sautéed Veal sweetbreads, Calf's tongue carpaccio, mushrooms à la Grecque, salsa verde (d-s-w)	15.75

LES PLATS PRINCIPAUX

Foraged mushroom Tortelloni, wild rocket, black truffle carpaccio, Pecorino dust (d-n-s-w)(v)	22.50
Oven roasted Duck Magret, pumpkin gnocchi, crisp leg, braised black cabbage, preserved cherries (d-s-w)	36.50
Cassoulet de Toulouse, confit duck, sausage, pork belly, gizzards, garlic herb crust (d-s-w)	28.00
Supreme of Skrei Cod, pickled baby turnips, wild rice, whipped roe, horseradish crème fraîche (c-d-f-m-s-w)	33.50
Braised Longhorn beef short rib, parsnip purée, Ox tail crepinette, Hispi cabbage, shallot rings (d-s-w)	33.50
Pan fried Stone Bass, cuttlefish Risotto, buttered brown shrimps, rock Samphire, sauce aux écrevisses (c-d-m-f-s-w)	32.50

BREAD BASKET

1st one is complimentary, after that £3.75 (it contains traces of nuts) (n) (v)

SIDE DISHES

Sautéed spinach, French beans, gratin Dauphinois (d), pommes frites (c-n-s-w), 6.00 each

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