

*le Vacherin*  
FRENCH CUISINE

# le Vacherin

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## SUNDAY ROAST

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Available every Sunday - Lunch only

### LES HORS D'ŒUVRES

Soupe à l'oignon, gruyère & crouton (d-s-w)

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)

Twice-baked St Maure de Touraine cheese soufflé, Trevisan radicchio, walnuts, beetroot sorbet (supp. £6.50) (d-n-s-w) (v)

### LES PLATS PRINCIPAUX

Foraged mushrooms Tortelloni, wild rocket, Pecorino dust (v) (d-n-s-w)

Coq au vin, pommes purée, Chantenay carrots (d-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)

Cassoulet de Toulouse, confit duck, sausage, pork belly, gizzards, garlic herb crust (d-s-w) £7.50 supp.

### LES DEUX RÔTIS DU DIMANCHE ET LEURS SAUCES

Voted by the Evening Standard the Best Roast in the West

Aged Hereford Sirloin, roast potatoes, 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) 6.00 each.

### BREAD BASKET

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

### LES DESSERTS

Selection of Artisanal cheeses, red onion chutney & cheese biscuits, 4pcs (d-w) £9.50 supp.

Bitter chocolate & chestnut cremeux, toasted hazelnuts & Mascarpone Ice-cream (d-n-s-w)

Magadascan vanilla crème brûlée (d-w)

Mixed sorbets (Vegan)

## Sunday Roast, 3 courses £36.50

*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.*