

Le Vacherin
FRENCH CUISINE

le Vacherin

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 25.50/ 49.00 (m-s)

6/12 Escargots de Bourgogne, garlic & parsley 14.99/ 28.00 (d-m-n-s-w)

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

LES HORS D'ŒUVRES

Chilled sweet pea & watercress soup, panko quail's eggs & smoked ham hock (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
Chalk stream trout ceviche, horseradish sorbet, borage oil, Nasturtium, cucumber (d-f-s-w)	14.95
Salt cured foie gras, Sauternes jelly, pickled mooli, poached rhubarb toasted brioche (d-s-w)	16.00
Fruits de Mer, langoustine, whelks, mussels, clams, pickle seaweed & aioli (c-d-f-s-m-w)	16.95
Hereford beef tartare, pickled beetroot carpaccio, breakfast radish & caviar (d-s-f-w)	17.50

LES PLATS PRINCIPAUX

Foraged mushroom tortelloni, black truffle carpaccio, aged Parmesan (d-n-s-w) (v)	24.50
Assiette of spring lamb, rump, sweetbread, baby artichoke, potato pavé & Aubergine caviar (d-s-w)	31.00
Ballotine of rabbit loin, wild garlic risotto, braised shallot, stuffed morels & crisp leg (d-s-w)	29.50
Red mullet, Poole bay cockles, barbecued octopus, baby leeks, chorizo butter & agretti (c-d-f-m-s-w)	31.50
35 day aged Côte de boeuf, potato dauphinois & sauce au poivre (d-s-w)	44.50
Whole grilled Cornish lemon sole, pomme frites, tartar sauce (d-s-f-w)	38.50

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