

Le Vacherin
FRENCH CUISINE

Le Vacherin

LV GROUP MENU

WELCOME DRINK

A chilled glass of Champagne Devaux on arrival
(add £4.50 per person, if you would like canapes at arrival)

LES HORS-D'CEUVRES

Chilled sweet pea & watercress soup, panko quail's eggs & smoked ham hock (d-s-w) ask for veg. option (v)

Chalk stream trout ceviche, horseradish sorbet, borage oil, Nasturtium, cucumber (d-f-s-w)

Salt cured foie gras, Sauternes jelly, pickled mooli, poached rhubarb toasted brioche (d-s-w)

Fruits de Mer, langoustine, whelks, mussels, clams, pickled seaweed & aioli (c-d-f-s-m-w)

LES PLATS PRINCIPAUX

Foraged mushroom tortelloni, black truffle carpaccio, aged Parmesan (d-n-s-w) (v)

45 days aged Hereford Rib eye, peppercorn sauce, pommes frites (d-s-w)

Ballotine of rabbit loin, wild garlic risotto, braised shallot, stuffed morels & crisp leg (d-s-w)

Red mullet, Poole bay cockles, barbecued octopus, baby leeks, chorizo butter & agretti (c-d-f-m-s-w)

LES DESSERTS

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

Mango & mascarpone cheesecake, pineapple purée, passion fruit sorbet (d-s-w)

Madagascan Vanilla crème brûlée (d-n-s-w)

Mixed sorbets (d-w)

£65.00 PER PERSON (FOR GROUP OVER 5 PEOPLE)

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

All prices are inclusive of 20% VAT / A 13.5% discretionary service charge will be added.

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