

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

Chilled sweet pea & watercress soup, panko quail's eggs & crouton (d-s-w) ask for veg.option
Rabbit & ham hock terrine, brandy soaked Agen prunes, pickled radish, sourdough (d-s-w)
Chalk stream trout tartare, pea purée, broad beans, horseradish Chantilly & Nasturtium (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, black truffle carpaccio, aged Parmesan shavings (v) (d-n-s-w)
35-day aged beef sirloin, pommes frites & sauce au poivre (d-s-w)
Filet de daurade, Poole Bay cockles, baby leeks, garlic & saffron velouté (c-d-f-s-w)
Corn-fed chicken supreme, barbecued asparagus, potato purée & sauce vin jaune (d-s-w)

LES DESSERTS

Selection of Artisanal cheeses, red onion chutney & cheese biscuits, 4pcs (d-w) £9.50
Bitter chocolate crèmeux, raspberries & woodruff Ice-cream (d-n-s-w)
Madagascan vanilla crème brûlée (d-w)
Mixed sorbets (d-w)

£40.00 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