

Le Vacherin
FRENCH CUISINE

Le Vacherin

À LA CARTE

APÉRITIFS

Champagne Devaux Brut	12.50	Tom Collins	7.50	Pornstar Martini	9.95
Kir Royale	12.50	Negroni Classico	9.50	Summer in Bloom	9.95
Manhattan	9.50	Martini Royale	9.50	Blue Pea Sharish Gin	9.50
		Cosmopolitan	6.95	Old Fashioned	9.95

Prix fixe menu available Monday to Sunday, excluding Friday & Saturday night, Sunday Lunch
Please ask the waiter for the menu

MADE FOR SHARING

28 days aged Châteaubriand, French beans, bone marrow, pommes frites, grilled Portobello mushrooms, béarnaise (for 2) (d-w-s)	58.00
Whole roast poulet noir, potato fondant, braised little gem & creamed wild mushrooms (d-w-s) (allow 45 min.)	48.50
6/12 Maldon rock oysters, mignonette sauce (c-s)	13.50/27.00

LES HORS D'ŒUVRES

Sweetcorn & tarragon velouté, corn fed chicken bon-bon, chicken essence (d-w) (v) (ask veg. option)	8.50
Escargots de Bourgogne, garlic & parsley butter 6/12 (w-d-s-c)	9.00/14.00
Mackerel tartare, apple jelly, horseradish remoulade, salt baked baby beets & dill (d-f-s)	9.50
Orkney scallop, roast kohlrabi, crisp pork belly, sea lettuce & moilee sauce (c-d-f-s-w)	13.95
Heritage tomato & basil twice baked soufflé, escarole & radish (v) (d-w)	8.50
Salade Le Vacherin, apple mayonnaise, Cotton Candy grapes, walnuts, celery (d-n-s)	7.95
Squab pigeon, boudin blanc, foie gras risotto & black truffle shavings (d-n-s-w)	13.95

LES PLATS PRINCIPAUX

Vegetarian Wellington, feta cheese, summer vegetable ragoût, yoghurt & tarragon sauce (v) (d-s-w)	15.00
Duck magret, confit leg, buttered chard, foie gras & sauce aux cerises (d)	24.50
35 days aged Hereford Côte de Boeuf, sauce au poivre, dauphinois potatoes (d-s)	26.50
Lock Duart salmon, pickled potatoes, shrimp skagen, mustard & dill sauce (c-d-f-s-w)	18.50
Sautéed Calf's sweetbreads, choucroute, pomme mousseline & capers (d-s)	24.50
Suprême of Hake, barbecued octopus, chickpeas à la Provençale & Romesco sauce (c-d-f-n-s-w)	23.50
Rabbit saddle wrapped in pancetta, caramelised shallots, Agen prunes & lentil ragoût (d-s-w)	21.50

SIDE DISHES

New potatoes, sautéed spinach, green beans, gratin dauphinois (d-n), pommes frites (w-c)
4.50

Allergens: w-wheat, d-dairy, s-sulphites, n-nuts, f-fish, c-crustacean, molluscs

*All prices are inclusive of 20% VAT.
A 12.5% discretionary service charge will be added to your final bill.
If you have any allergies, please notify your waiter prior to placing your order.*