

Le Vacherin
FRENCH CUISINE

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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	Whiskey Sour	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
Vacherin Mont d'Or, Bayonne ham, celeriac rémoulade, potatoes & autumn truffles (d-s-w-n) (allow 20 min.)	38.50
6/12 Maldon rock oysters, mignonette sauce (c-s)	13.50/27.00

LES HORS D'ŒUVRES

Wild mushroom velouté, chicken & tarragon quenelle, shallot butter (d-w-s) (v) ask for veg. option	9.00
Escargots de Bourgogne, garlic & parsley butter 6/12 (c-d-s-w)	9.00/14.00
Seared yellowfin tuna, shrimp & ginger samosa, chilli, grilled scallion & wasabi broth (c-d-f-n-w-s)	11.50
Buttered leek & Lobster terrine, truffle essence & Avruga caviar (c-d-f-n-w-s)	13.00
Goat's cheese & caramelized red onion twice baked cheese soufflé, red chicory & walnuts (v) (d-n-s-w)	8.50
Marinated artichoke & smoked Burrata, poached pears, pine nuts, lemon quinoa, aged balsamic (d-n-w-s)	8.00
Pan fried Quail, Victorian cabbage, parsnip purée, lardons & boudin blanc (d-w-s)	12.50
Roasted Veal sweetbreads, pickled Girolles, smoked cauliflower couscous, Ravigote sauce (d-w-s)	12.50

LES PLATS PRINCIPAUX

Delica pumpkin & Mascarpone Ravioli, Trompette de la Mort, Marmite butter emulsion (v) (d-s-w)	16.50
Yorkshire Grouse, bread sauce, fondant potato, game chips & redcurrant jelly (d-w-s)	26.50
Entrecôte Bordelaise, potato Dauphinois (d-w-s)	26.50
Loin of Old Spot pork, "sticky" rib, Asian slaw, Tonkatsu sauce, charred fennel (d-w-n-s)	18.50
Fillet of Highland Venison, beetroot Tortellini, red cabbage purée, sauce aux mûres (d-w-s)	27.50
Herb crusted suprême of Halibut, poached kumquats, buttered salsify, sauce Verbena (c-d-f-w-s)	27.50
Seafood Cassoulet – Cockles, Palourde clams, St. Austell Bay mussels, red mullet, stuffed razor clams (c-d-f-w-s)	17.50

SIDE DISHES

New potatoes, sautéed spinach, green beans, gratin dauphinois (d-n), pommes frites (w-c), Honey roasted Delica pumpkin (d)
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.