

*Le Vacherin*  
FRENCH CUISINE

# Le Vacherin

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## PRIX FIXE

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### LES HORS D'ŒUVRES

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Wild mushroom velouté, chicken & tarragon quenelle, shallot butter (v) (d-w-s) please ask for vegetarian option

Chicken liver & foie gras parfait, quince compôte, pickled walnuts & sourdough bread (d-n-w-s)

Marinated artichoke & smoked Burrata, poached pears, roasted pine nuts, lemon quinoa, aged balsamic (v) (d-n-w-s)

6 escargots de Bourgogne garlic & parsley butter (£4.50 supp. – 12 snails) (c-d-s-w)

Goat's cheese & caramelized red onion twice baked cheese soufflé, red chicory & walnuts (v) (d-n-w-s)

Roasted veal sweetbreads, pickled Girolles, smoked cauliflower couscous, Ravigote sauce (Supp. £4.50) (d-w-s)

Seared yellowfin tuna, shrimp & ginger samosa, chilli, grilled scallion, wasabi broth (c-d-f-n-w-s) (Supp. £4.50)

### LES PLATS PRINCIPAUX

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Delica pumpkin & Mascarpone Ravioli, Trompette de la Mort, Marmite butter emulsion (v) (d-s-w)

Irish Sirloin, Bordelaise sauce, pomme allumettes (d-w-s)

Seafood Cassoulet – Cockles, Palourde clams, St. Austell Bay mussels, red mullet, brown shrimps (c-d-f-w-s)

Old Spot pork cutlet, Asian slow, Tonkatsu sauce, charred fennel (d-w-n-s)

Icelandic Cod, poached kumquats, buttered salsify, sauce Verbena (c-d-f-w-s) (£3.50 supp.)

### MADE FOR SHARING

Vacherin Mont d'Or, Bayonne ham, celeriac rémoulade, potatoes & autumn truffles (d-s-w-n) (Supp. £10.50 per person)

28 days aged Châteaubriand x 2, French beans, bone marrow, frites, grilled Portobello mushrooms, béarnaise sauce (d-s-w) £15.00 supp. per person

### SIDE DISHES

New potatoes (d), sautéed spinach, French beans, gratin Dauphinois (d-n), pommes frites (w-c), Honey roasted Delica pumpkin (d) £4.50 each

### LES DESSERTS

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Selection of farmhouse cheeses, red onion chutney & cheese biscuits, 3pcs (supp. £5.50) (d-n)

White chocolate & raisin Pannacotta, raspberry jelly & frosted almonds (d-n-w-s)

Madagascan Vanilla crème brûlée, Palmier biscuit (d-n-w-s)

Meringue au citron, crème Anglaise (d-w-s)

Mixed Sorbets de la Maison (w-n)

*Lunch: 1 Main course £16.50, 2 courses £21.50, 3 courses £28.50*

*Dinner: 1 Main course £17.50, 2 courses £28.50, 3 courses £30.00*

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.*