



le Vacherin

SAN VALENTINE'S

*Menu to be pre-ordered 48 hours in advance, minimum for 2 people, £50 per head
2 bottles of Baby Prosecco Parolvinini (200ml each) & chocolates included*

LES HORS-D'ŒUVRES

- Celeriac & Concorde pear velouté, smoked Gressingham duck breast & croutons (d-s-w)
Chicken liver & Foie Gras parfait, spiced orange marmalade & toasted brioche (d-s-w)
Roasted grapes, pickled carrots, lambs tongue lettuce, wild rice & balsamic maple dressing (d-s-w)
Pan fried Cornish scallops, cauliflower purée, caramelised apple & Alsace bacon (c-d-f-s-w)
Roasted bone marrow, sautéed wild mushrooms, chicken livers & tarragon crumble (d-s-w)
Char grilled Atlantic mackerel, sweet & sour beetroot, horseradish cream & caraway oil (c-d-f-s-w)
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LES PLATS PRINCIPAUX

- Pumpkin & Mascarpone tortellini, pine nuts, aged parmesan & sage butter (d-n-s-w)
35 day aged Rib eye steak, pommes frites & peppercorn sauce (d-s-w)
Oven roast suprême of Hake, baby artichoke, butter beans, chorizo & saffron broth (c-d-f-s-w)
Duck Magret, spiced cherries, Dauphine potato & buttered Cavolo nero (d-s-w)
35 day aged Châteaubriand, bone marrow, sauce béarnaise, Portobello mushrooms & pommes frites
to share (£12.00 supp.) (d-s-w)
Bouillabaisse à la Marseillaise, Rouille & croutons (c-d-f-s-w)
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LES DESSERTS

- Chocolate, raspberry mousse & pistachio Meringue (d-n-s)
Lemon & wild berry curd, crème fraîche & frosted almonds (d-n-s-w)
Sicilian lemon Pannacotta, roasted hazelnuts (d-n)
Selection of Farmhouse cheeses, onion chutney & biscuits (d-s-w)

3 COURSES, £50.00 PER HEAD, BABY PROSECCO & CHOCOLATES INCLUDED

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.

If you have any allergy, please notify your waiter prior placing the order