

Le Vacherin
FRENCH CUISINE

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À LA CARTE

APÉRITIFS

Champagne Devaux Brut	13.00	Manhattan	9.50	Martini Royale	9.50
Champagne Devaux Rose'	14.50	Tom Collins	7.50	Cosmopolitan	6.95
Kir Royale	13.50	Negroni Classico	9.50	Pornstar Martini	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-s-w)	60.00
Oven roasted Rose Veal cutlet, creamed wild mushrooms & truffled macaroni (d-s-w)	44.00
6/12 Maldon rock oysters, mignonette sauce (c-s)	13.50/27.00

LES HORS D'ŒUVRES

Orpington chicken & foie gras velouté, (d-s-w) spätzle & black truffle (d-s-w) ask for veg. option.	11.50
Escargots de Bourgogne, garlic & parsley butter 6/12 (c-d-s-w)	9.00/14.00
Smoked eel, pavé potato, Chou Farci, horseradish Chantilly & chicken velouté (d-f-s-w)	10.95
Twice baked Roquefort cheese soufflé, frisée & walnut salad (d-n-s-w) (v)	9.50
Spiced quinoa, pickled baby beetroot, wild rocket, radicchio & French feta salad (d-s-w)	8.50
Wild boar & sage terrine, black radish, pickled wild berry relish & sourdough (d-s-w)	10.50
Sautéed chicken livers, mushroom purée, confit egg yolk & sauce Bordelaise, brioche (d-s-w)	9.00
Cornish scallops tartare, lobster cannelloni, apple jelly, mango chutney & caviar (c-d-f-s-w)	13.95

LES PLATS PRINCIPAUX

Cauliflower & aged parmesan Risotto, Borlotti beans & parsley oil (d-s-w) (v)	16.00
Saddle of rabbit wrapped in pancetta, sprouting broccoli, Agen prunes, lentils fricassee (d-s-w)	21.50
Roast cannon of lamb, poached baby turnips, salt baked beetroot, spiced hazelnuts & Rosemary gnocchi (d-n-s-w)	26.50
Seared Loch Duart Salmon, Tomatillo salsa, pine nuts, braised fennel & liquorice broth (c-d-f-s-w)	22.50
Braised Rib of Longhorn beef, Oxtail croquette, buttered Romanesco, caramelised shallot & beef jus (d-s-w)	26.50
Fillet of John Dory, stuffed razor clams, buttered kale & oyster beignet (c-s-f-s-w)	28.50
Duck Magret, confit gizzards, crispy spring rolls, soy glazed chicory & Vau Vintage port reduction (d-s-w)	24.50

SIDE DISHES

Sautéed spinach, green beans, gratin dauphinois (d), pommes frites (w), minted new potatoes (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 allergy, please notify your waiter prior to placing your order*