

*Le Vacherin*  
FRENCH CUISINE

# Le Vacherin

---

## PRIX FIXE

---

### LES HORS D'ŒUVRES

---

Roast celeriac & Concorde pear velouté, crème fraîche & pine nuts (d-n-s-w) (v)

Chicken liver paté, red onion chutney, breakfast radish & sourdough bread (d-s-w)

Spiced quinoa, pickled baby beetroot, wild rocket, radicchio & French feta salad (v) (d-s-w)

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

Twice baked Roquefort cheese soufflé, frisée & walnut salad (d-n-s-w) (v)

Cornish scallop tartare, lobster cannelloni, apple jelly, mango salsa & caviar (c-d-f-s) £6.00 supp.

### LES PLATS PRINCIPAUX

---

Black truffle & wild mushrooms Ravioli, wild rocket & aged parmesan (d-s-w) (v)

Braised lamb breast, glazed baby carrots, rosemary gnocchi (d-s-w)

35 days aged Hereford beef Sirloin, peppercorn sauce, pomme frites (d-s)

Braised Ox cheek, potato croquette, buttered kale & sauce Bourguignonne (d-s-w) supp. £4.50

Seared Loch Duart salmon, tomatillo salsa, hazelnuts, braised fennel & liquorice broth (d-f-n-s-w) supp. £4.50

Fillet of Sea Bream, St Austell Bay mussels, buttered spinach, garlic & saffron sauce (c-d-f-s-w)

### MADE FOR SHARING

Baked Camembert, Bayonne ham, celeriac remoulade, pickled vegetables, breakfast radish & new potatoes (£5.00 supp. per person) (d-n-s-w)

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

Minted Jersey Royals (d), sautéed spinach, French beans, gratin dauphinois (d), pommes frites (w-c) £4.50 each

### LES DESSERTS

---

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

Valhrona Chocolate & banana Mille-feuille, mascarpone & pistachio cheesecake sorbet (d-n-s-w)

Tonka bean crème brûlée & cinnamon sablé biscuit (d-s-w)

Pineapple carpaccio, Tropical fruit sorbet, lemon grass & lime syrup (d-n-s-w)

Mixed sorbet & berries (d-w)

*Lunch: 1 Main course £17.50, 2 courses £23.50, 3 courses £28.50*

*Dinner: 1 Main course £17.50, 2 courses £29.50, 3 courses £33.00*

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 allergy, please notify your waiter prior to placing your order*

LEVACHERIN.COM