

Le Vacherin
FRENCH CUISINE

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PRIX FIXE

LES HORS D'ŒUVRES

Artichoke velouté, "lardo di colonnata" & aged parmesan cheese (d-s) (v) please ask for veg. option

Red mullet Ceviche, iced pomegranate, mango purée & Lemon balm (d-f-s)

Kalamata olive, pearl barley, French feta & preserved lemon salad (d-s-w) (v)

Ossau-Iraty & Gruyère twice baked cheese soufflé, red chicory & walnuts (d-n-s-w) (v)

6 escargots de Bourgogne garlic & parsley butter (£5.50 supp. – 12 snails) (c-d-s-n-w)

Seared Orkney scallops, truffle cauliflower purée, Iberico ham & Sea purslane (c-d-f-s-) £6.50 supp.

LES PLATS PRINCIPAUX

Butternut squash ravioli, toasted pine nuts & sage emulsion (d-n-s-w) (v)

Noisette of Welsh lamb, goat's cheese & beetroot gnocchi, aubergine purée & cobnuts (d-n-s-w)

Aged Hereford beef Sirloin, peppercorn sauce, pomme frites (d-s)

Fillet of Dover sole, buttered Chanterelles, purple sprouting broccoli & brown shrimps (c-d-f-s) supp. £5.50

Oven roast Cod, Conwy mussels, confit baby leeks & Langoustine butter (c-d-f-s-w)

Pan fried Calf's liver, caramelised red onion, pomme purée & beef jus (d-n-s-w)

MADE FOR SHARING

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

6/12 Maldon rock oysters, mignonette sauce (c-s) £2.50 each. – Minimum 6.

SIDE DISHES

Chiswick garden salad (s), sautéed spinach, French beans, gratin Dauphinois (d), pommes frites (w-c) £4.75 each.

BREAD BASKET

1st one is complimentary, after that £4.50 (n) (v) (it contains traces of nuts).

LES DESSERTS

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

Amedei bitter chocolate & coffee Ganache, hazelnut praline (d-n-s-w)

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

Rose petal pannacotta, Damson purée, lavender sablé biscuit (d-s-w)

Mixed sorbets, house selection (d-w)

Lunch: 1 Main course £18.50, 2 courses £24.50, 3 courses £29.50

Dinner: 1 Main course £19.00, 2 courses £29.00, 3 courses £33.50

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*