

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	9.95
Kir Royale	12.50	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
6/12 Maldon rock oysters, mignonette sauce (c-s)	14.95/29.95

LES HORS D'ŒUVRES

Smoked celeriac velouté, glazed chestnuts & winter truffles (d-s) (v)	8.75
Escargots de Bourgogne, garlic & parsley butter 6/12 (c-d-n-s-w)	9.50/14.95
Lock Fyne salmon tartare, crab choux farci, apple purée & cucumber consommé (c-d-f-s)	12.50
Ossau-Iraty & Gruyère twice baked cheese soufflé, red chicory & walnut salad (d-n-s-w) (v)	9.50
Breaded calf's tongue, sautéed sweetbread, quail's egg, pickled Pied de mouton & salsa Verde (d-s-w)	11.95
Grilled Red Mullet, Caesar potatoes, black olive tapenade, caper purée & crisp basil (d-f-s-w)	12.00
Red wine poached pear, Roquefort, endive & walnut salad (d-n-s-w) (v)	8.90
Sautéed chicken hearts, Trompette de la mort, turnip purée, pickled onion & brioche (d-s-w)	12.75

LES PLATS PRINCIPAUX

Delica pumpkin & Mascarpone ravioli, toasted pine nuts & sage emulsion (d-n-s-w) (v)	16.50
Loin of Yorkshire roe Deer, baked baby beetroot, juniper gnocchi & blackberry jus (d-s-w)	29.50
Red leg Partridge, truffled Swede purée, Hispi cabbage, wild mushrooms & game jus (d-s-w)	32.00
Braised short Rib of beef, Ox tail crépinette, buttered sprout tops, roast parsnip & horseradish purée (d-s-w)	27.00
Roast Monkfish, 'Nduja potato, British Isles cockles, lentil fricassee & Langoustine butter (c-d-f-s-w)	32.50
Cassoulet de poissons, garlic & parsley breadcrumbs (c-d-f-s-w)	24.50

BREAD BASKET

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

SIDE DISHES

Sautéed spinach, green beans, gratin Dauphinois (d), pommes frites (w-c), Chiswick garden salad (s) 4.75

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*