

Le Vacherin
FRENCH CUISINE

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PRIX FIXE

LES HORS D'ŒUVRES

Smoked celeriac velouté, glazed chestnuts & winter truffle oil (d-s) (v)

Lock Fyne salmon tartare, apple purée, crab choux farci, cucumber consommé (c-d-f-s)

Red wine poached pear, Roquefort, endive & walnut salad (d-n-s-w) (v)

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

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

Breaded calf's tongue, sweetbread, poached quail's egg, pickled Pied de Mouton & salsa Verde (d-s-w)

LES PLATS PRINCIPAUX

Delica pumpkin & Mascarpone Ravioli, toasted pine nuts, sage emulsion & aged parmesan (d-n-s-w) (v)

Cassoulet de poissons, garlic & parsley breadcrumbs (c-d-f-s-w)

Aged Irish beef rump, peppercorn sauce, pomme frites (d-s)

Fillet of Gilt-head Bream, 'Nduja potato, cockles, lentil fricassee & Langoustine bisque (c-d-f-s-w)

Confit Duck leg, buttered Hispi cabbage, quince purée & sauce à l'orange (d-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

Tomato & red onion salad (d), sautéed spinach, French beans, gratin dauphinois (d), pommes frites (w-c) £4.75 each.

BREAD BASKET

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

LES DESSERTS

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

Valhrona chocolate tart, Amaretto crumble & Mascarpone Chantilly (d-n-s-w)

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

Honey roasted fig, frangipane tart & pistachio Ice-cream (d-n-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

If you have any allergy not highlighted in the menu, please notify your waiter prior placing the order