



le Vacherin



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À LA CARTE FRENCH CUISINE

APÉRITIFS

Champagne Devaux Brut	13.95	Martini Royale	9.50	Negroni Classico	9.50
Kir Royale	13.95	Champagne Devaux Rose'	14.95	Cosmopolitan	11.50
Tom Collins	10.50	Manhattan	9.50	Pornstar Martini	14.50

Prix fixe menu available Monday to Sunday, excluding Friday & Saturday night, Sunday Lunch -please ask the waiter for the menu

OYSTER BAR & MADE FOR SHARING

6/12 Maldon rock oysters, mignonette sauce (c-s) £18.95/33.95

Baeri Vostro Caviar with blinis & condiments, chilled shot of Belvedere vodka: 50g, £77.00

Oscietra Vostro Caviar with blinis & condiments, chilled shot of Belvedere vodka: 50g, £115.00

28 days aged Châteaubriand, French beans, bone marrow, pommes frites, grilled Portobello mushrooms, béarnaise (for 2) (d-s-w) £65.00

LES HORS D'ŒUVRES

Jerusalem artichoke velouté, seared Orkney scallops & winter truffle (c-d-s) (v) ask for veg. option	£9.95
Escargots de Bourgogne, garlic & parsley butter 6/12 (c-d-n-s-w)	£10.50/15.95
Foie gras & Iberico pork terrine, pickled Trompette de la Mort & sour apple (d-s-w)	£14.50
Roquefort twice baked cheese soufflé, red chicory & walnut salad (d-n-s-w) (v)	£9.95
Loch Duart salmon tartare, crab cannelloni, confit lemon & sauce à l'aneth (c-d-f-s)	£13.95
Cured mackerel, smoked eel, marinated baby beets, sweet mustard & sea asparagus(c-f-s-w)	£14.50
Breaded Calf's tongue, fried quail's egg, pickled Pied de Mouton & salsa Verde (d-s-w)	£13.50

LES PLATS PRINCIPAUX

Delica pumpkin & goat's curd Tortelloni, toasted pine nuts & aged parmesan shavings (d-n-s-w) (v)	£16.50
Roasted red leg Partridge, fondant potato, parsnip purée, honey glazed chestnuts & wilted sprout tops (May contains lead) (d-s-w)	£33.50
Gigot of Monkfish, Oxtail choux farcie, buttered Chanterelles, "cime di rapa" & chicken jus (d-f-s-w)	£33.50
35 day aged Côte de Boeuf, dauphinois potatoes & sauce au poivre (d-s-w)	£36.50
Supreme of Stone Bass, palourde clams, 'Nduja gnocchi, cavolo nero & Romesco sauce (c-d-f-n-s-w)	£29.00
Honey glazed duck breast, duck liver, confit gizzards, pommes Anna & sauce Bigarade (d-s-w)	£26.50
Daube of Hampshire Venison, turnip purée, pommes mousseline, glazed Chantenay carrots (d-s-w)	£32.50

BREAD BASKET

1st one is complimentary, after that £2.50 (it contains traces of nuts) (n) (v)

SIDE DISHES

Sautéed spinach, French beans, gratin Dauphinois, (d), pommes frites (c-n-s-w) £5 each

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 placing the order