

Le Vacherin
FATHER'S DAY
MENU

LES HORS-D'OEUVRES

Leek velouté, braised butter beans, crisp lardons & celery leaf (d-s-w) (v) please ask for vegetarian opt.
Confit Gressingham duck terrine, pickled radish, spiced cherry compote & sourdough (d-s-w)
Escargots de Bourgogne, garlic & parsley butter (6) (d-s-w)
Seared hand dived Cornish scallops, cauliflower purée, Granny Smith apple & hazelnut butter (c-d-f-s)
Smoked Scottish salmon gravlax, heirloom beetroot, poached grapefruit & dill essence (c-d-f-s)
Twice baked Gruyère cheese soufflé, endive & walnut salad (d-n-s-w) (v)

LES PLATS PRINCIPAUX

Pea & shallot Tortellini, goat's curd, pine nuts & mint emulsion (d-w-n-s) (v)
Suprême of Hake, courgette cannelloni, Provençal mussels & basil oil (c-d-f-s-m)
Confit pork belly, glazed rib, buttered Cime di rapa & haricot blanc (d-s-w)
Daube of Hereford beef, honey glazed baby carrots, Chanterelles & pomme fondant (d-s-w)
Cornish lobster Thermidor & "le Vacherin garden salad" (c-d-f-s-w) supp. £16.00
Longhorn roast sirloin, duck fat roast potatoes, Yorkshire pudding,
buttered kale & roast parsnips (d-sw)

LES DESSERTS

Selection of French farmhouse cheeses, chutney & cheese biscuits (d-n-s-w)
English Strawberry Pavlova, cream Chantilly & pistachio (d-s-w)
Baked mango Alaska, passion fruit crème fraîche & roasted coconut (d-s-w)
Valrhona bitter Chocolate tart, honeycomb & Madagascan vanilla Ice-cream (d-n-s-w)
Raspberry crème brûlée & Langue de chat (d-s-w-n)

**3 COURSES FOR £ 45, WITH A GLASS OF CREMANT DE
BOURGOGNE FOR FATHERS**

*All prices are inclusive of 20% VAT
A 13.5% discretionary service charge will be added
If you have any allergy, please notify your waiter prior placing the order*

LEVACHERIN.COM