

le Vacherin
FRENCH CUISINE



TABLE D'HÔTE

(add £4.50 per person, if you would like canapes at arrival)

LES HORS D'OEUVRES

Roast celeriac velouté, shredded duck & truffle oil (d-s) please ask for vegetarian option

Confit rabbit terrine, pickled onions, Armagnac prunes & sourdough (d-n-s-w)

Grilled red mullet, seared baby artichokes, tomato & basil tapenade (c-d-f-s)

LES PLATS PRINCIPAUX

Hereford beef Rump steak, sauce au poivre & pommes frites (d-s-w)

Fillet of Sea Bream, buttered cavolo nero, tempura mussels & crayfish bisque (c-d-f-m-s)

Grilled aubergine stuffed with marinated Feta & ratatouille Provençal (v) (d-s-w)

LES DESSERTS

Bitter chocolate Paris breast & pistachio Ice-cream (d-n-w-s)

Madagascan Vanilla crème brûlée, poached kumquats & Langue de chat (d-n-s-w)

Mixed Sorbets de la Maison (d-w)

£40.00 per person (for group over 5 people)

*Allergens: w-wheat, d-dairy, s-sulphites, n-nuts, f-fish, c-crustacean, m-molluscs
If you have any allergy not highlighted in the menu, please notify your waiter prior placing the order*

All prices are inclusive of 20% VAT / A 13.5% discretionary service charge will be added