

Le Vacherin
FRENCH CUISINE

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À LA CARTE FRENCH CUISINE

APÉRITIFS

Champagne Devaux Brut	15.50	Martini Royale	11.50	Negroni Classico	12.50
Kir Royale	15.50	Champagne Devaux Rose'	16.50	Cosmopolitan	13.50
Tom Collins	12.50	Manhattan	13.50	Pornstar Martini	14.95

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

MADE FOR SHARING

6/12 Maldon rock oysters, Mignonette sauce (c-s) 24.50/42.00

Vacherin cheese, almond & truffle oil crust, celeriac remoulade, Bayonne ham, salad leaves, potatoes & pickled vegetables (d-n-s) 42.00

Choucroute garnie for 2 people (Sausage Morteau, Alsace bacon, sausage Montbéliard, boudin noir, pickled cabbage) 48.00

28 days aged Chateaubriand, French beans, bone marrow, pommes frites, grilled Portobello mushrooms, béarnaise (for 2) (d-s-w) 80.00

LES HORS D'ŒUVRES

Queue de bœuf en croûte (d-s-w)	11.50
Escargots de Bourgogne, garlic & parsley butter 6/12 (c-d-n-s-w)	13.50/24.00
Gruyère twice baked cheese soufflé, endive & walnut salad (d-n-s-w) (v)	12.95
Terrine de Maquereau, pickled heirloom beetroot, horseradish, Melba toast (d-f-s-w)	13.95
Cured Gilt-head bream, apple purée, Oscietra Sturia Caviar, tapioca pearls, fennel & dill essence (d-f-s)	16.00
Jambonette de grenouilles à la purée d'ail et persil (d-s-w)	17.50

LES PLATS PRINCIPAUX

Tarte au chèvre et au miel, thyme, Radicchio, Lamb's tongue lettuce, toasted pine nuts (d-n-s-w) (v)	18.00
Wild Cornish Sea Bass, Palourde clams, braised gem, garlic & saffron sauce (c-d-f-s-w)	32.50
Assiette of British Rose veal, sweetbread, loin, breaded tongue, potato galette, Heritage carrots (d-s-w)	36.50
Confit de lapin, Morels Duxelles, potato terrine, purple sprouting broccoli (d-s-w)	26.50
Dry aged beef fillet Rossini, Foie gras escalope, Madeira sauce (d-s-w)	42.00
Whole grilled Dover Sole Meunière, tartare sauce & frites (d-f-s-w)	43.50

BREAD BASKET

1st one is complimentary, after that £2.75 (it contains traces of nuts) (n) (v)

SIDE DISHES

Sautéed spinach, French beans, gratin Dauphinois, (d), pommes frites (c-n-s-w) 5.75 each

Buffalo mozzarella, artichoke hearts & anchovies, cherry tomato (d-f-s-w) (v) 13.95

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