

*Le Vacherin*  
FRENCH CUISINE

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## À LA CARTE FRENCH CUISINE

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### 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  
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

Garden pea & mint velouté, poached hen's egg & whipped goat's curd (d-s) (v)	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)	13.50
Seared hand dived Cornish scallops, broad beans, sautéed Morels & Meyer lemon caviar sauce (c-d-m-s-w)	14.95
Stone Bass tartare, Granny Smith puree, pickled heirloom beets & buttered sea fennel (d-f-s)	15.50
Breaded lamb sweetbreads, salsa Verde, marinated baby artichoke & pressed potato terrine (d-s-w)	16.00

### LES PLATS PRINCIPAUX

Risotto Primavera, radicchio tardivo & parmesan shavings (d-s) (v)	19.50
Oven roasted Turbot, charred Bok choy, crisp fried Shetland mussels & sauce au Vin jaune (c-d-f-s-w)	36.50
Roast Rose veal sweetbreads, Ox tail chou farci, truffle swede purée, capers & escargot butter (d-s-c-w)	39.50
Loin of Fallow deer, blackberry feuilletée, salt baked baby carrots & parsnip purée (d-s-w)	28.50
Supreme of wild Sea Bass, confit fennel, fricassee of cockles & brown shrimps, wild garlic chowder (c-d-f-m-s-w)	31.00
Dry aged beef fillet Rossini, foie gras escalope, black truffle & Madeira reduction (d-s-w) 43.50	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) 6.00 each  
Green salad & vinaigrette (s) (v) 7.95

*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*