

# le Vacherin

FRENCH CUISINE

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## SUNDAY LUNCH PRIX FIXE

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This menu is available only on Sunday Lunch with Roast Dinner

### LES HORS D'OEUVRES

Spiced cauliflower velouté, sliced smoked duck breast & truffle oil (d-s) ask for vegetarian option (v)

Smoked Loch Daurt salmon, Wye Valley asparagus, lemon & dill crème fraîche (d-f-s)

6 escargots de Bourgogne, garlic & parsley butter (£8.95 supp. -12 snails) (c-d-n-s-w)

Gressingham duck & foie gras terrine, spiced cherry compote & sourdough (d-s-w)

Twice baked Gruyère cheese soufflé, endive & walnut salad (£4.50 supp.) (d-n-s-w) (v)

Buffalo mozzarella, sautéed artichoke hearts, anchovies, San Marzano tomatoes, croutons ask for vegetarian option (d-f-s-w) (v)

### LES PLATS PRINCIPAUX

Risotto Primavera, radicchio tardivo & aged Parmesan (d-n-s-w) (v)

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

Fillet of Gilthead Bream, British Isles cockles, buttered monk's beard & chervil caviar sauce (c-d-f-m-s-w)

Confit pork belly, buttered beans and chorizo cassoulet, Boudin Noir & braised Bok choy (d-s-w)

Supreme of Cornfed chicken, broad beans and peas, swede purée & truffle potato terrine (d-s-w)

Aged Hereford Sirloin, Yorkshire pudding, horseradish sauce with honey glazed carrots, roast parsnips & buttered kale (£10.00 supp.) (d-s-w)

### MADE FOR SHARING

6/12 Maldon rock oysters, Mignonette sauce (c-s) 4.00 each-minimum 6  
28 days aged Chateaubriand, French beans, bone marrow, pommes frites, grilled Portobello mushrooms, béarnaise (for 2) (d-s-w) 20.00 supp. per person

### SIDE DISHES

Sautéed spinach, French beans, gratin Dauphinois (d), pommes frites (c-f-n-s-w) 6.00 each  
Green salad & vinaigrette dressing (s) (v) 7.95

### BREAD BASKET

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

### LES DESSERTS

Selection of artisanal cheeses, red onion chutney & cheese biscuits, 3pcs (d-w) £7.50 supp.  
Valrhona chocolate bavarois, Morello cherry Ice-cream & praline (d-n-s-w)  
Tonka bean crème brûlée & Langue de chat (d-n-s-w)  
Mixed sorbets (d-w)

**Sunday Lunch: 3 courses £36.00**

*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*