

Le Vacherin
FRENCH CUISINE

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LV GROUP MENU

WELCOME DRINK

A chilled glass of Champagne Devaux on arrival
(add £4.50 per person, if you would like canapes at arrival)

LES HORS-D'CEUVRES

Chilled Heritage tomato gazpacho, anchovy bon bon, vegetable chiffonade & caper oil (d-s-w) (v) ask for veg. option.

Dorset crab & broad bean tart, glazed Langoustine tail, horseradish emulsion, rock samphire, crisp kelp (c-d-s-w)

Norfolk Asparagus, confit egg yolk, Parmesan foam, summer truffles, wheat grass, lemon pearls (d-s-w)

LES PLATS PRINCIPAUX

Homemade buckwheat gnocchi, spring peas, Morels, Chiswick grown organic herbs (d-s) (v)

Herdwick Hogget rump, liver parfait, diced Jerseys, onion petals, wild garlic velouté (d-s-w)

Supreme of Turbot, St. Austell bay mussel mousse, pickled Dulse, oyster foam, steamed white asparagus, Nasturtium

LES DESSERTS

Selection of Artisanal cheeses, red onion chutney & cheese biscuits, 3pcs (d-w) £8.50 supp.

Whiskey & chocolate crémeux, honeycomb & caramel sable (d-n-s-w)

Madagascan vanilla crème brûlée, wild berries & Langue de chat (d-n-s-w)

Mixed sorbets (d-w)

£59.50 PER PERSON (FOR GROUP OVER 5 PEOPLE)

All micro herbs are supplied by Greedy Greens Chiswick - Organic

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