

*le Vacherin*  
FRENCH CUISINE

# le Vacherin

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## TABLE D'HÔTE

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

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### LES HORS D'OEUVRES

Chilled tomato Gazpacho, vegetable chiffonade & caper oil (s) (v)  
Smoked fish terrine - Halibut, tuna, eel, pickled fennel, trout roe, tartare sauce (d-f-s)  
Crisp pig's head bon bon, sauce Ravigote, apple foam, red clover (d-s-w)  
6 escargots de Bourgogne, garlic & parsley butter (£7.95 supp. -12 snails) (c-d-n-s-w)  
Spring pea & asparagus salad, marinated Epirus feta, bitter lemon, panko quail's egg,  
parsley mayonnaise (d-s-w) ask for vegetarian option (d-f-s-w) (v)

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### LES PLATS PRINCIPAUX

Homemade buckwheat gnocchi, spring peas & broad beans, Chiswick grown organic herbs,  
Parmesan tuille (d-s-w) (v)  
Daube de Boeuf, parsnip purée, cime di rapa & Jersey Royals (d-s-w)  
Battered supreme of Pollock, Pont Neuf, herb mayonnaise (d-f-s-w)  
Confit de lapin aux pruneaux et Armagnac, buttered Swiss chard, organic grains (d-s-w)

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### 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)

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£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 15.00% discretionary service charge will be added*