

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) 25.50/49.00
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

Roast Delica pumpkin, coconut velouté, cobnuts & ginger essence (d-n-s) (v)	13.50
Twice-baked St Maure de Touraine soufflé & heritage beetroot sorbet & bitter leaves(d-s-w) (v)	14.95
Wild Halibut crudo, yuzu, Pippin apple jelly, quinoa & cucumber granita (d-f-s)	17.95
Tuscan wild boar tortelloni, braised Hispi cabbage, pearl barley, crisp sage & beef broth (d-s-w)	16.90
Loch fine salmon tartare, wasabi foam, carrot purée, pickled daikon, dashi & prawn cracker (d-f-s-w)	17.95
Corn fed chicken & boudin noir terrine, Piccalilli & Melba toast (d-n-s-w)	14.50

LES PLATS PRINCIPAUX

Charred cauliflower steak, butter bean hummus, chimichurri & roasted cashew nuts (d-s) (Vegan)	18.00
Loin of Hampshire Venison, buttered snails, creamed celeriac root, Cep purée & salted parsnip chips (d-s-w)	36.50
Supreme of Halibut, charred Napa cabbage, marinated Coco de Paimpol beans, panko mussels & caviar cream (c-d-f-s-w)	38.00
Pot roast Red leg Partridge, buttered Swiss chard, sautéed Girolles, Quince purée & barbecued chestnuts (d-n-s-w)	34.50
35 days aged Hereford beef fillet, foie gras, Autumn truffles & Madeira jus (d-s)	45.00

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

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