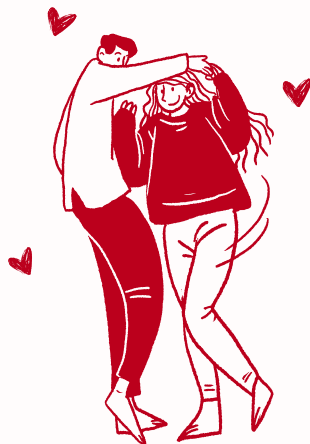


le Vacherin

FRENCH CUISINE



SAN VALENTINE MENU

14th February

Three-courses and a glass of Nyetimber 2016 Blanc de Blancs
£110 per person

LES HORS D'ŒUVRES

Rabbit & foie gras terrine, Armagnac Agen prunes & sourdough
Plateau de fruits de mer, Langoustine, whelks, Cornish mussels,
Palourde clams & oysters
Sautéed Veal sweetbreads, Oxtail crepinette, braised shallot, bone marrow,
Espagnole sauce
Hereford Beef tartare, pickled beetroot, radish carpaccio, Baerii caviar
Homemade Tagliolini, buttered emulsion, aged parmesan,
black truffle shavings

LES PLATS PRINCIPAUX

Tarte au chèvre et au miel, thyme, Radicchio, Lamb's tongue lettuce,
toasted pine nuts (v)
Duck Magret, confit leg, Duck liver, choux farci & preserved cherries
Supreme of Halibut, charred cauliflower, buttered brown shrimps
& whipped cod roe
Loin of Hampshire Venison, squash purée, pickled beets, blackberries
& Hasselback potatoes

MADE FOR SHARING

6/1 2 Maldon rock oysters, Mignonette sauce
28 days aged Chateaubriand, French beans, pommes frites,
grilled Portobello mushrooms & béarnaise (for two)
Vacherin, pickled vegetables, Bayonne ham, almond & truffle crust

LES DESSERTS

White chocolate & raspberry Pannacotta, frosted almonds & caramelised
puff pastry
Apple Tatin & Madagascan vanilla Ice cream
Roasted Pecan and chestnut tart, caramel & Amaretto Ice cream
House sorbets with hazelnut Meringue

*A 13.5% discretionary service charge will be added
If you have any allergy, please notify your waiter prior placing your order*