

*Le Vacherin*  
FRENCH CUISINE

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## À LA CARTE FRENCH CUISINE

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### APÉRITIFS

F. Monay Brut Champagne	17.50	Martini Royale	11.50	Negroni Classico	12.50
Kir Royale	16.00	F. Monay Rose'	19.50	Cosmopolitan	13.95
Tom Collins	14.50	Manhattan	13.50	Pornstar Martini	16.95

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 25.50/ 49.00 (m-s)

6/12 Escargots de Bourgogne, garlic & parsley 14.99/ 28.00 (d-m-n-s-w)

Fruits de Mer, langoustine, whelks, mussels, clams, oysters, Marie Rose sauce & aioli x 2 (c-d-f-s-m-w) 34.00

28 days aged Chateaubriand, French beans, bone marrow, béarnaise, pommes frites, grilled Portobello (d-s-w) 80.00

### LES HORS D'ŒUVRES

Chilled San Marzano and watermelon soup, pickled summer vegetables & basil sorbet (s-w) (v)	11.95
Twice-baked St. Maure de Touraine cheese soufflé, Trevisan radicchio, walnuts & beetroot sorbet (d-s-w) (v)	14.95
Cornish Scallop carpaccio, Yuzu pearls, apple confit, Mizuna leaf and cucumber consommé (d-c-f-s-w)	16.50
Tempura courgette flower, crab bouillabaisse, saffron Jersey royals, Rouille & purple radish (d-f-c-m-s-w)	17.50
Hereford beef tartare, pickled beetroot carpaccio, breakfast radish & caviar (d-s-f-w)	17.95
Poached English asparagus, crisp hen's egg, Iberian jamon, whipped feta and pink Kale (d-s-w)	14.95
Fruits de Mer, whelks, langoustine, mussels, clams, oysters, Marie Rose sauce & aioli (c-d-f-s-m-w)	17.95

### LES PLATS PRINCIPAUX

Foraged mushroom tortelloni, black truffle oil & aged Parmesan (d-n-s-w) (v)	24.50
Rump of Spring lamb, chou farci, grilled salsify, aubergine caviar, pavé potato (d-s-w)	32.00
Assiette de poulet noir, Burgundy truffle, pea purée, foie gras and sauce Lyonnaise (d-s-w)	32.50
Supreme of Halibut, Hen of the woods, English asparagus, Poole Bay cockles, broad beans, chicken velouté (c-d-f-m-s-w)	38.50
35 day aged Côte de boeuf, dauphinois and sauce au poivre (d-s-w)	40.00
Whole grilled Plaiace, sauce tartar & pommes frites (d-s-f-w)	26.00

### BREAD BASKET

1st one is complimentary, after that £3.75 (it contains traces of nuts) (n) (v)

### SIDE DISHES

Sautéed spinach, French beans, gratin Dauphinois (d), pommes frites (c-n-s-w), Jersey Royals (d), 6.00 each

*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