

Le Vacherin

FATHER'S DAY

SUNDAY 15TH JUNE 2025

LES HORS D'ŒUVRES

- Watermelon & cherry tomato gazpacho, marinated summer vegetables & basil oil (d-s-w) (v)
Crayfish and English asparagus terrine, confit baby leeks, Sea herbs and caviar (c-d-f-s-w)
Escargots de Bourgogne, garlic & parsley butter (6) (c-d-n-s-w)
Breast of squab pigeon, ballotine of foie gras, pickled cherries & nasturtium (d-s-w)
Moules marinières, garlic and parsley baguette (c-d-m-s-w)
Twice baked goats cheese soufflé, beetroot sorbet, walnuts & radicchio (d-n-s-w) (v)

LES PLATS PRINCIPAUX

- Wild mushroom tortellini, aged parmesan & wild rocket (d-n-s-w) (v)
Whole roast skate wing meunière, capers, lemon & buttered samphire (c-d-f-s-w)
Bouillabaisse Provençale, red mullet, baby squid, mussels, gurnard, rouille and croutons (c-d-f-m-s-w)
Honey glazed pork belly, celeriac purée, apple & black pudding bon-bon, lentil fricassée (d-s-w)
Pan-fried calf's liver, pomme purée, caramelised red onions & beef jus (d-s-w)
Aged Hereford Sirloin, roast potatoes, Yorkshire pudding, horseradish, sauce with honey glazed carrots, roast parsnips & buttered kale (d-s-w)

LES DESSERTS

- Selection of French farmhouse cheeses, chutney & cheese biscuits (d-n-w) £8.50 supp.
English Strawberry, mascapone tart, basil sorbet & roasted hazelnuts (d-n-s-w)
Alphonso mango mousse, sweet pineapple chutney & coconut Chantilly (d-n-s-w)
White & dark chocolate torte & crème fraîche Ice-cream (d-n-s-w)
Vanilla crème brûlée & lemon Madeleine (d-s-w)

**3 courses for £ 49.00 per person,
chilled beer on arrival for fathers**

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

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