

le Vacherin
FRENCH CUISINE

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SUNDAY ROAST

Available every Sunday - Lunch only

LES HORS D'ŒUVRES

Chilled San Marzano, watermelon, pickled summer vegetables and basil sorbet (s-w) (v)

Chicken liver parfait & breakfast radish, baby onion and toasted brioche (d-s-w)

Cornish Scallop carpaccio, Yuzu pearls, apple confit, Mizuna leaf & cucumber consommé (c-d-f-s-w)

6 escargots de Bourgogne, garlic & parsley butter (£8.95 supp. -12 snails) (c-d-n-s-w)

Twice-baked St. Maure de Touraine cheese soufflé & beetroot sorbet (supp. £6.50) (d-n-s-w) (v)

LES PLATS PRINCIPAUX

Foraged mushrooms Tortelloni, black truffle oil and aged Parmesan (v) (d-n-s-w)

Corn-fed chicken, pea purée, crushed Jersey royals and sauce Lyonnaise (d-s-w)

Filet de daurade, squid ink risotto, broad beans, brown shrimps and bouillabaisse sauce (c-d-f-m-s-w)

Foie de Veau, pommes purée, capers & sauce moutarde (d-s-w)

35 day aged beef sirloin, pommes frites & sauce au poivre (d-s-w)

LES DEUX RÔTIS DU DIMANCHE ET LEURS SAUCES

Voted by the Evening Standard the Best Roast in the West

Aged Hereford Sirloin, roast potatoes, Yorkshire pudding, horseradish sauce, honey glazed carrots, French beans & buttered kale (d-s-w)

SIDE DISHES

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

BREAD BASKET

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

LES DESSERTS

Selection of French artisanal cheeses, red onion chutney & cheese biscuits, 4pcs. (d-w) £9.50 supp.

Strawberry meringue, Cornish cream Chantilly (d-s-w)

Madagascan vanilla crème brûlée (d-w)

Mixed sorbets (Vegan)

Sunday Roast, 3 courses £36.50

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.