

*Le Vacherin*  
FRENCH CUISINE

# Le Vacherin

## PRIX FIXE – GROUP MENU

(add £4.50 per person, if you would like canapes at arrival)

### LES HORS-D'CEUVRES

Chilled watermelon and Ficcolo tomato gazpacho; sauce Vierge; garlic and herb croutons; aged sherry vinegar (d-s-w) (v) (Vegan)

Smoked Ham hock and Dijon mustard terrine; pickled onion; brandy-soaked prunes; radish; sourdough (d-s-w)

Cured Sea bream with pink grapefruit pickleweed; dashi and wakame (d-f-m-s-w) (supp. £6.50)

6 escargots de Bourgogne; garlic and parsley butter; French Baguette (£8.95 supp. -12 snails) (d-m-n-s-w)

### LES PLATS PRINCIPAUX

Wild mushroom and mascarpone tortellini; pecorino shavings; spring truffles (d-n-s-w) (v)

Fillet of Sea bass; confit leeks; buttered brown shrimps; vermouth and caviar velouté (c-d-f-m-s-w)

35-day aged 8oz sirloin steak; pommes frites and sauce au poivre (d-s-w)

Confit rabbit leg; sauce à la moutarde; carrot purée; purple sprouting broccoli (d-s-w)

### LES DESSERTS

Selection of Artisanal cheeses; red onion chutney and cheese biscuits; 4pcs (d-w) £9.50 supp.

Bitter chocolate crèmeux and vanilla Ice-cream (d-n-s-w)

Madagascan vanilla crème brûlée (d-w)

Mixed sorbets (Vegan)

**LUNCH: 2 COURSES £29.50, 3 COURSES £36.50**

**DINNER: 2 COURSES £35.50, 3 COURSES £39.50**

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 15% discretionary service charge will be added.*

*All micro herbs are supplied by Greedy Greens Chiswick - Organic*