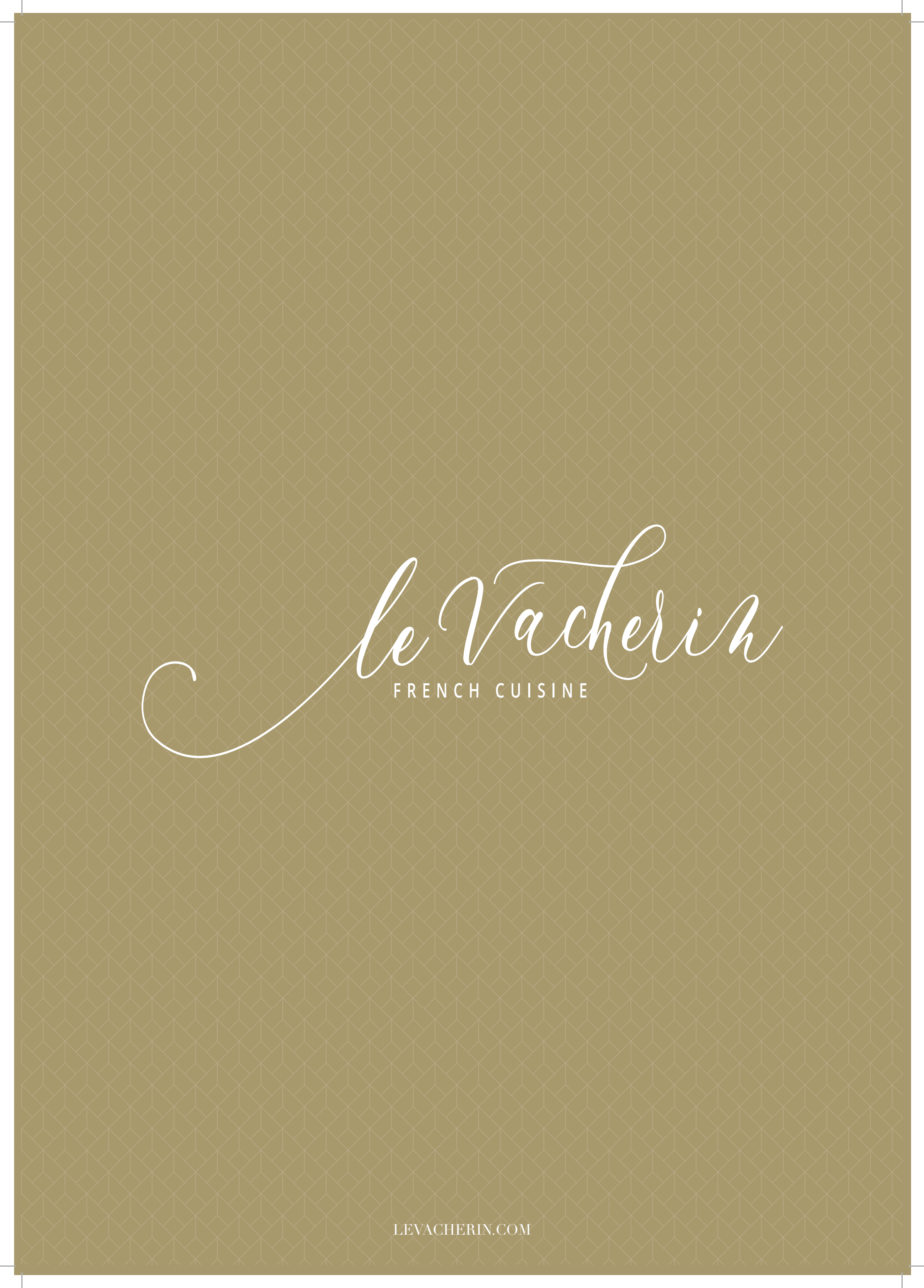




Le Vacherin

FRENCH CUISINE

le Vacherin

PRIX FIXE

LES HORS D'ŒUVRES

Roast Cinderella pumpkin velouté, smoked duck rillettes & truffle essence (d-s-w) (v) please ask the waiter for veg. option

Ham hock & rabbit terrine, Agen prunes, breakfast radish & sourdough bread (d-s-w)

Marinated baby artichoke, French feta, spelt, baby spinach & mint pesto (v) (d-s-w)

6 escargots de Bourgogne garlic & parsley butter (£4.50 supp. – 12 snails) (c-d-s-w)

Twice baked Roquefort cheese soufflé, red endive & walnut salad (d-n-s-w) (v)

Cornish scallop tartare, crystal yellow cucumber, shrimp's tempura & lemon balm (c-d-f-s-w) £4.50 supp.

Dorset crab Caesar salad, Cos lettuce, sesame croutons, anchovies, shellfish vinaigrette (c-d-f-s-w) £4.50 supp.

LES PLATS PRINCIPAUX

Black truffle & wild mushrooms Ravioli, wild rocket & aged Parmesan cheese (v) (d-s-w)

Cassoulet de fruits de mer, palourde clams, Rouille & crouton (c-d-f-s-w)

35 days aged Hereford beef Sirloin, peppercorn sauce, pomme allumettes (d-s)

Braised Ox cheek, potato galette, buttered kale & sauce Bourguignonne (d-s-w) supp. £4.50

Confit rabbit leg, Cavolo nero, pomme purée & mustard sauce (d-s-w)

Roasted Monkfish wrapped in pancetta, carrot purée, crab tortellini, Swiss chard & bisque (c-d-f-s-w) supp. £4.50

MADE FOR SHARING

Vacherin Mont d'Or, Bayonne ham, celeriac remoulade, pickled vegetables, breakfast radish (supp. £5.00 per person) (d-n-s-w)

28 days aged Châteaubriand x 2, French beans, bone marrow, frites, grilled Portobello mushrooms, béarnaise sauce (d-s-w) £15.00 supp. per person

SIDE DISHES

Minted new potatoes (d), sautéed spinach, French beans, gratin dauphinois (d), pommes frites (w-c) £4.50 each

LES DESSERTS

Selection of farmhouse cheeses, red onion chutney & cheese biscuits, 3pcs (supp. £5.50) (d-n)

Valhrona chocolate, salted caramel filo tart & banana cream Chantilly (d-n-s-w)

Tonka bean crème brûlée & cinnamon sable biscuit (d-s-w)

Cardamom poached Clementine, wildflower honey yogurt & granola (d-n-s-w)

Mixed sorbet & berries (d-w)

Lunch: 1 Main course £16.50, 2 courses £21.50, 3 courses £28.50

Dinner: 1 Main course £17.50, 2 courses £28.50, 3 courses £30.00

Allergens: w-wheat, d-dairy, s-sulphites, n-nuts, f-fish, c-crustacean, molluscs

All prices are inclusive of 20% VAT

A 12.5% discretionary service charge will be added to your final bill

If you have any allergy, please notify your waiter prior to placing your order

LEVACHERIN.COM