

## APÉRITIFS

Served in measures of 50ml inc. mixer

Champagne Cocktail	6.95
Fresh Raspberry Bellini	6.95
Kir Royale	6.95
Kir Breton	5.50
Vodka/Martini Cocktail	6.50
Gin/Martini Cocktail	6.50
Pimms	6.50
Dubonnet	5.50
Campari	5.50
Pernod/ Ricard	5.95
Malibu	5.95
Noilly Prat	5.50
Martini Bianco/ Extra dry/ Rosso	5.50

# BRASSERIE VACHERIN

M A L C O L M J O H N

BAR | RESTAURANT

## QUICK PLATES

(Available 12-7)

Grilled sour dough, goat's cheese, peppers & sea salt	4.95	Steak & Gruyère baguette, frites	5.50	Fried duck egg, toasted brioche, wild mushrooms	5.95
Piquant mixed olives	2.25	Chicken liver parfait, gherkins & radish	4.95	Poached pear, endive & Roquefort salad (v)	5.50

## SHELLFISH

1/2 dozen Maldon rock oysters	11.00	Atlantic prawns with garlic & parsley	6.25	Seared scallops, black pudding & Alsace bacon	7.25
Grilled crab, chilli & ginger	14.95	Crab mayonnaise, quail's eggs & samphire	6.25	Moules marinières	6.25

## PRIX FIXE

**2 COURSES 12.95 / 3 COURSES 17.50**  
Please ask your waiter to view the menu

## STARTERS

Soupe à l'Oignon Gratinée	5.95
Tuna tartare, lime, chilli, ginger	6.25
Pepper cured salmon, fennel, anchovies, orange & capers	6.25
Escargot de bourgogne 6/12	5.25/10.50
Assiette de Charcuterie	6.50
Chicken liver parfait, gherkins & radish	4.95
Poached pear, endive & Roquefort salad (v)	5.50
Baked Vacherin truffle & almond crust, new potatoes, cornichons (v)	5.95
Deep fried squid, roast garlic Aioli	4.95
Crab ravioli, leek étuvée, chive beurre blanc	6.25
Spinach & goat's cheese crêpe (v)	5.50

## MAIN COURSES

Loin of venison, stuffed cabbage, cassis & bitter chocolate sauce	15.50
Montbéliard sausage, choucroute, new potatoes & Dijon mustard	10.95
Breton fish stew, clams, bream, mussels, prawn, squid	13.95
Fillet of sea bass, cavolo nero, chive butter	13.50
Duck & pork Cassoulet	15.50
Barbary duck confit, blood orange sauce, sauté potatoes	14.95
Maize-fed chicken suprême, celeriac purée, wild mushrooms	11.95
Bœuf bourguignon, pommes purée	14.95
Confit pork belly, apple purée & puy lentils	14.50

## VEGETARIAN / SALADS

Pumpkin & ricotta cannelloni, roasted Jerusalem artichoke & wild mushrooms	10.95 (v)
Green beans, shallot & Roquefort	4.50
Rocket & parmesan	3.95

## FROM THE GRILL

Angus burger, Gruyère & Alsace bacon & frites	9.95
Dry aged Aberdeen Angus pavé steak lean rump	13.50
Dry aged Hereford rib eye steak	19.50
Dry aged sirloin steak	18.00
Châteaubriand, roast bone marrow, mushroom & frites (For 2)	50.00
Filet tail	15.95
Half corn-fed Brittany chicken	10.50

## SIDES

Tender stem broccoli	2.95
Spinach	2.95
Dauphinoise	3.50
Grilled flat mushrooms	3.50
Green beans	2.95
New potatoes/Mash	2.95
Frites	1.50

## SAUCES

Pepper/Béarnaise/bone marrow	1.95
Wild mushroom/Roquefort	2.50
Garlic /chilli butter/MJ fire sauce	1.95

First Basket of Bread Complimentary (thereafter charged at £1.00 per person)



FOR OUR CUSTOMERS

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## SPARKLING & CHAMPAGNES

	glass 125 ml	bottle 750 ml
NV Prosecco Millesimato, Veneto, Italy	5.95	29.00
Crémant de Limoux cuvée Eugénie, Maison Antech 2010	6.50	32.00
NV P. Brugnol, Premier Cru, Brut	6.95	39.00
NV P. Brugnol, Premier Cru Rosé, Brut		56.00
NV Taittinger Brut Réserve		56.00
NV Veuve Clicquot		58.00
NV Champagne Ruinart Blanc de Blancs		69.00
NV Laurent Perrier Rosé Brut		71.00
NV Krug Grande Cuvée		150.00

## WHITES

	glass 175 ml	carafe 500 ml	bottle 750 ml
<b>Fresh and Lively</b>			
2012 Lesc Côtes de Gascogne, Plaimont, SW France	4.60	11.80	16.50
2012 Chardonnay, Nordoc, Languedoc, France	5.45	13.75	18.50
2012 Pinot Grigio Trefili, Veneto, Italy	6.25	15.95	21.00
2011 Muscadet Domaine du Verger, Loire, France			25.00
2012 Albariño Bodegas Terras Gauda, Rias Baixas, Galicia, Spain			34.00
<b>Aromatic and luscious</b>			
2012 Gaillac blanc sec, Château Clément Termes, South West France			22.50
2012 Viognier la Boussole, Languedoc, France	5.95	16.95	23.00
2012 Rioja Pharos, Bodega Classica, Spain			25.00
2010 Vouvray sec, Domaine Champalou, Loire, France			31.50
2008 Pinot blanc Auxerrois, Domaine Albert Mann, Alsace, France*			33.00
2011 Mas de Daumas-Gassac Grand Vin, Languedoc, France*			55.00
<b>Mineral and elegant</b>			
2012 Sauvignon de Touraine, Domaine Allion, Loire, France	6.00	16.95	23.00
2012 Picpoul de Pinet Grange des Rocs, Languedoc, France			24.50
2012 Gavi di Tassarolo, C. Bergaglio, Piedmont, Italy			28.80
2012 Grüner Veltliner, Rainer Wess, Wachau, Austria			29.50
2012 Petit Clos Sauvignon Blanc, Marlborough, New Zealand			32.00
2011 Chablis, Domaine Colette Gros, Burgundy, France	7.90	23.00	34.00
<b>Rich and structured</b>			
2009 Chenin blanc Good Hope, South Africa	5.95	15.50	20.50
2012 Chardonnay Estate, De Martino Estate Limari, Chile			24.50
2012 Sancerre, Domaine G. Fiou, Loire, France			37.00
2011/12 Pouilly-Fuissé, Domaine Thibert, Burgundy, France			49.00
2008 Puligny-Montrachet 1er Cru Domaine Larue, Burgundy France			77.00

Vintage subject to change

# BRASSERIE VACHERIN

M A L C O L M J O H N

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## ROSÉS

	glass 175 ml	carafe 500 ml	bottle 750 ml
2012 Cinsault rosé, Villa du Clos, Languedoc, France	6.00	15.95	21.50
2012 Côtes de Provence Élégance, T. Carteron, Provence France	7.25	19.50	29.00

## REDS

	glass 175 ml	carafe 500 ml	bottle 750 ml
<b>Light &amp; Fruity</b>			
2012 Bergerie de la Bastide (Grenache Merlot), Languedoc France	4.60	11.80	16.50
2012 Montepulciano d'Abruzzo Frentano, Abruzzo, Italy			19.50
2012 Santa Julia, Organic Malbec, Mendoza, Argentina	6.75	16.95	23.00
2011 Garnacha Viñas Viejas, Bodegas Urbezo, Cariñena, Spain			26.00
2011 Fleurie, Domaine du Calvaire de Roche-Grés, Beaujolais, France			35.00
<b>Pinot Noir</b>			
2011 Pinot noir La Boussole, Languedoc, France	6.75	18.00	25.00
2010 Pinot noir Framingham, Marlborough, New Zealand			38.00
2011 Mercurey 1er Cru Combins Domaine Juillot Burgundy, France			51.00
2008 Morey Saint-Denis 1er Cru Millandes, Domaine Heresztyn, Burgundy, France			89.00
<b>Bordeaux Grapes &amp; Blends</b>			
2011 Merlot de l'Hérault Domaine des Moulines, Languedoc, France	6.00	15.95	21.50
2012 Carmenere El Grano, Central Valley, Chile			23.50
2011 Cabernet Sauvignon Vinum, Stellenbosch, South Africa			29.00
2010 Cadet de Claymore, Lussac Saint-Emilion, Bordeaux, France			39.00
2007 Château Saint-Ahon, Haut-Médoc Cru Bourgeois, Bordeaux, France			47.00
2010 Mas de Daumas-Gassac Grand Vin, Languedoc, France*			55.00

## MEDITERRANEAN STYLE SPICY REDS

	glass 175 ml	carafe 500 ml	bottle 750 ml
2011 la Petite Syrah du Mas Montel, Languedoc, France			19.90
2012 Gaillac cuvée des drilles Domaine d'Escausses South West France			24.50
2012 Côtes du Rhône Terre de Mistral Rhone, France	6.95	18.50	25.50
2010 Rioja Crianza Hacienda Grimon, Rioja Alta, Spain	7.75	22.00	29.00
2006 Chianti Classico Le Trame Podere Le Boncie, Tuscany, Italy*			55.00
2008 Châteauneuf du Pape, Domaine la Barroche, Rhone, France			69.00



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