

# VIVAT BACCHUS

## A Taste Of South Africa

£45 per person

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Mushroom and Beetroot Frikkadel (ve)  
Chakalaka

Rooibos Smoked Snoek Patè  
Pickled rhubarb, spring salad

Wagyu Beef Carpaccio  
Black truffle aioli, watermelon radish

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Bobotie Spiced Cauliflower Steak (ve)  
Macadamia nut 'cream', red bush tea raisins

Pan Seared Cod  
Cape malay leeks, asparagus, samphire

Sirloin Steak 200g  
Aged on the bone, baby leaves  
with  
Tenderstem Broccoli or Triple Cooked Chips

Béarnaise, Madagascan Green Peppercorn +4.25

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Malva Pudding  
Custard

Chocolate Fridge Tart (ve)  
Rhubarb, coulis

Selection of Seasonal Cheese

*Please inform your waiter if you have a food allergy or intolerance before you order your meal. As we work with nuts there may be traces through all our dishes. The food standards agency recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. Burgers cooked rare and medium rare carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked throughout to reduce that risk. We have to recommend that all burgers are cooked well done. A discretionary 12.5% service charge will be added to your bill.*