

VIVAT BACCHUS

Fresh juices (lunch only): Apple, pear, lime & ginger • Carrot & apple 3.50

Mixed olives
Herbs, chilli & olive oil 3.00

Salted almonds
Valencia, coarse Maldon salt 3.50

Bread, crackers & dips to share
Olive oil, balsamic & rose harissa
tapenade 4.50

Beef biltong
Cured silverside, sea salt, spices 4.00

Baked Camembert
Fruit chutney, crostini 9.50

South African cured meats
Traditional & chilli biltong,
traditional & chilli droë wors 10.90

VB's charcuterie & cheese board 19.75

Prosciutto di San Daniele & Gorgonzola Piccante
Saucisson rosette & Brie de Meaux • Teruel lomo & Manchego
Onion marmalade, honey and nuts, fresh fruit & crackers

Starters

Soup of the day 6.95

Freshly made with seasonal ingredients (vegetarian option available)

VB warm autumn salad of roasted broccoli 7.90 / 11.90

Orange segments, hazelnuts, peanuts, sesame seeds,
sweet & sour dressing of red chilli, maple syrup, soy sauce & coriander (vegan)

Add Serrano ham 3.50

Burrata di Puglia 8.95

Silky mozzarella, crostini, San Marzano tomatoes, Merlot vinegar, basil pesto

Add Serrano ham 3.50

Scottish smoked salmon 9.90

Horseradish mousse, caper berries, crostini, soft boiled quail's egg, baby watercress

Seared west coast scallops 11.95

Medley of chickpeas, butter beans, bacon, sweetcorn, red peppers & shallots

Crispy pork belly 9.95

Celeriac remoulade, black pudding, smoked chilli jelly

Carpaccio of seared beef 9.95

Local ethically sourced beef from the Surrey Hills. Wild rocket, Parmesan crisps,
extra virgin olive oil

Main courses

Grilled halloumi 13.95

Salad of rocket, baby watercress, pickled shimeji mushrooms,
roasted red onion & kalamata olives, honey roasted butternut squash puree
(vegan option with spicy tofu)

Wild mushroom risotto 16.90

Sauteed wild mushrooms, mascarpone, gremolata, aged Parmesan, white truffle oil
(vegan option available)

Scottish salmon fishcake 15.90

VB's 'no potato' fishcake, baby spinach, hollandaise sauce, lemon

Grilled sea trout 16.90

Minted pea purée, mange tout, samphire

Baked spiced cod 15.95

Stew of tomatoes, sweet peppers & chorizo

Confit leg of Barbary duck 16.90

Salad of rocket, orange segments, french beans, barrel-aged feta, cinnamon orange jus

Braised neck of Dorset lamb 17.95






Creamed mashed potato, chantenay carrots, rich Cabernet sauce

This menu is available between 12:00-22:30 Monday to Friday and 17:00-22:30 on Saturday.
A discretionary 12.5% service charge will be added to your bill. Please inform your waiter if
you have any food allergies. As we work with nuts, there may be traces through all our dishes.



VIVAT BACCHUS

21-day aged British beef from the Surrey Hills

Natural pasture grazing, hand-selected & aged on the bone. *All steaks are served with triple cooked chips, baby watercress & confit cherry vine tomatoes.*

 225g ribeye	19.95	350g ribeye		28.95
 200g sirloin	16.90	300g sirloin		24.90
700g Côte de Boeuf (for 2)	55.90	1kg Côte de Boeuf (for 3)		79.90
Add a home made sauce				3.00
Choose from: • Béarnaise • Madagascan green peppercorn • tomato relish				
• Monkey gland sauce (<i>don't worry, no monkeys & no glands, just a flavour-packed, chunky South African barbeque sauce</i>)				
 Add cheese: ask your waiter	1.50-2.50 per portion			

Sandwiches

 Open chicken sandwich	9.95
<i>Grilled maize fed chicken, crisp streaky bacon, guacamole, garlic mayonnaise, sweet chilli, sourdough</i>	
	with triple cooked chips 11.95
 Open steak sandwich	11.95
<i>125g Surrey Hills aged sirloin steak, caramelised onions, tomatoes, wild rocket, American mustard, sourdough</i>	
	with triple cooked chips 13.95
Open Cypriot halloumi sandwich	10.95
<i>Gem lettuce, roasted piquillo peppers, guacamole, garlic mayonnaise, sourdough, sweet chilli sauce</i>	
	with triple cooked chips 12.95

Grills

Grilled maize-fed chicken breast	13.90
<i>Greek salad & feta dressing</i>	
Kangaroo steak with biltong crust	19.90
<i>SA "meats" Oz! Buttered broccoli, triple cooked chips</i>	
Slimmer's steak – 180g flat iron	15.90
<i>Salad of sugar snap peas, baby gem, trevisse, pine nuts, breakfast radish, baby plum tomatoes & watercress with soft boiled free range egg</i>	
 VB Surrey Hills beef burger / double	13.90 / 20.90
<i>Our in-house burger made from prime rump of beef. Brioche bun, homemade tomato relish, garlic mayonnaise, vine-ripened plum tomatoes, mixed leaves, dill pickle, triple cooked chips</i>	

Sides all 3.75

Triple cooked chips	Rocket, Parmesan & aged balsamic
Steamed broccoli with lemon oil	Buttered new potatoes
French beans with olive oil	with soft herbs
Mixed tomato & fresh basil salad with olive oil & Maldon sea salt	Triple cooked chips with white truffle oil, sea salt & soft herbs (supplement 1.50)

Have you visited our walk-in Cheese Room?

Take a tour and create your own cheeseboard.

Ask about our wine and cheese Christmas gifts.