

VIVAT BACCHUS

Bar food

Breads, crackers & dips to share	4.50
<i>Olive oil, balsamic & rose harissa tapenade</i>	
Mixed olives	3.00
<i>Herbs, chilli & olive oil</i>	
Nocellara olives	3.50
<i>Puglian green, vibrant & creamy</i>	
Salted almonds	3.50
<i>Valencia, Maldon sea salt</i>	
Montgomery melts	3.50
<i>Aged Cheddar rarebit fritters, Lea & Perrins</i>	
Triple cooked chips	4.90
<i>Maldon sea salt & aioli</i>	
Add truffle oil	1.50
Artisan flat bread & hummus	3.50
<i>Chargrilled, shredded parsley, pickled chilli</i>	
South African snacks	5.25
<i>Biltong & droëwors</i>	

Boards

Mezze (V)	12.75
<i>Grilled pita bread, hummus, mixed olives, tzatziki, feta & pimento spread, smoked aubergine & garlic dip</i>	
South African	14.50
<i>Traditional & chilli biltong, traditional & chilli droë wors</i>	
Spanish	14.95
<i>Monroyo Serrano ham, Alejandro Magno chorizo, Teruel Lomo DOP, Casa Riera Salchichón, sweet pickled guindilla chillies, North & South olive oil</i>	
Italian	14.90
<i>Prosciutto di San Daniele DOP, air cured bresaola, Milano salami, capicola, marinated olives</i>	
Charcuterie & cheese board	19.75
<i>Prosciutto di San Daniele & Gorgonzola Piccante Saucisson rosette & Brie de Meaux • Teruel lomo & Manchego • Onion marmalade, honey and nuts, fresh fruit & crackers</i>	

Club Carnivore sharing feast

Small	45.50	Large	69.90
<i>VB Surrey Hills beef burger (single), 200g sirloin steak, flat iron steak, triple cooked chips (2 portions)</i>		<i>VB Surrey Hills beef burger (double), 300g sirloin steak, 350g ribeye steak, triple cooked chips (3 portions)</i>	
(items are sliced for ease of sharing)		(items are sliced for ease of sharing)	



We invite you to visit our famous Cheese Room and enjoy a unique experience – treat yourself by creating your very own cheese board. Your choice of cheeses will then be weighed and charged accordingly.

Cheese boards

British

Baron Bigod, Isle Of Avalon, Lincolnshire Poacher Double Barrel, Shropshire Blue
Onion marmalade, apple, honey & nuts, black cherry jam

French

Pont d'Yeu, Pavé d'Auge, Morbier, Fourme d'Ambert
Blackcurrant jam, dried apricots, honey & nuts, apple

VB favourites

Taleggio, Lancashire Bomb, Comté, Cropwell Bishop
Organic Stilton
Apricot jam, quince, honey & nuts, pear

For one 7.95 • Small 14.90 • Medium 18.50 • Large 22.00

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.