

# VIVAT BACCHUS

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

<b>Mixed olives</b> Herbs, chilli & olive oil 3.00	<b>Beef biltong</b> Cured silverside, sea salt, spices 4.00
<b>Salted almonds</b> Valencia, coarse Maldon salt 3.50	<b>Baked Camembert</b> Fruit chutney, crostini 9.50
<b>Bread, crackers &amp; dips to share</b> Olive oil, balsamic & rose harissa tapenade 4.50	<b>South African cured meats</b> Traditional & chilli biltong, traditional & chilli droë wors 10.90

**VB's charcuterie & cheese board 18.75**  
Prosciutto di San Daniele & Gorgonzola Piccante  
Saucisson rosette & Brie de Meaux • Teruel lomo & Manchego  
Onion marmalade, honey and nuts, fresh fruit & crackers

## Starters

<b>Soup of the day</b> 6.75 <i>Freshly made with seasonal ingredients (vegetarian option available)</i>
<b>Trio of beetroot salad</b> 7.95 <i>Candy, golden &amp; red beetroot, avocado, pickled walnuts, baby leaves, pomegranate, pine nuts, extra virgin olive oil</i>
<b>Burrata di Puglia</b> 8.75 <i>Silky mozzarella, crostini, San Marzano tomatoes, Merlot vinegar, basil pesto</i>
<b>Add Serrano ham</b> 3.50
<b>Salad of grilled king prawns and pineapple</b> 11.95 <i>Avocado, pomegranate, mixed leaves, nam pla dressing (red chilli, palm sugar, lime juice, coriander, mint)</i>
<b>Scottish oak-smoked salmon with avocado &amp; lime purée</b> 10.95 <i>Lilliput capers, rouille, mixed leaves, melba toast</i>
<b>Seared Scottish scallops</b> 12.95 <i>Cauliflower purée, roasted pinenuts, crispy pancetta, soft herbs</i>
<b>Crispy pork belly</b> 8.95 <i>Celeriac remoulade, black pudding, smoked chilli jelly</i>
<b>Carpaccio of seared beef</b> 8.95 <i>Local ethically sourced beef from the Surrey Hills, pickled trio of beetroot, wild rocket, grated fresh horseradish, extra virgin olive oil</i>

## Main courses

<b>Grilled Cypriot halloumi</b> 14.95 <i>Aubergine imam bayildi, salad of pickled carrot, wild parsley, kalamata olives, rocket &amp; lilliput capers (vegan option with spicy tofu)</i>
<b>Wild mushroom risotto</b> 14.95 <i>Sauteed wild mushrooms, mascarpone, gremolata, aged Parmesan, white truffle oil (vegan option available)</i>
<b>Seafood spaghetti</b> 13.95 <i>Green shell mussels, calamari, king prawns, shrimp, baby plum tomatoes, parsley, extra virgin olive oil</i>
<b>Crispy escalope of Scottish salmon</b> 15.95 <i>Courgette spaghetti, pesto alla Genovese, grated halloumi</i>
<b>Add grilled king prawns</b> 4.00
<b>Pan-fried Norwegian Skrei cod (also known as the Norwegian miracle)</b> 15.95 <i>Tomato, chorizo &amp; butterbean stew</i>
<b>Confit leg of Barbary duck</b> 16.95 <i>Braised red cabbage, sauteed new potatoes, cinnamon orange jus</i>
<b>Slow-roasted shoulder of Dorset lamb</b> 18.95 <i>Creamy mashed potato, broccoli, roasted baby plum tomatoes, feta, rosemary jus</i>
<b>Carbonnade of ox cheek</b> 17.95 <i>Six hour pot roast, Guinness, meat juices, young carrots, creamy mashed potato</i>

# 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 & mixed baby leaves.

	<b>225g ribeye</b>	<b>19.95</b>	<b>350g ribeye</b>		<b>28.95</b>
	<b>200g sirloin</b>	<b>16.95</b>	<b>300g sirloin</b>		<b>24.90</b>
	<b>700g Côte de Boeuf</b> (for 2)	<b>55.90</b>	<b>1kg Côte de Boeuf</b> (for 3)		<b>79.90</b>

**Add a home made sauce 3.00**

Choose from: • Béarnaise • Madagascan green peppercorn • tomato relish  
• Monkey gland sauce (*don't worry, no monkeys & no glands, just a flavour-packed, chunky South African barbeque sauce*)

## Sandwiches

	<b>Open chicken sandwich</b>	<b>8.95</b>
	<i>Grilled maize fed chicken, crisp streaky bacon, guacamole, garlic mayonnaise, sweet chilli, sourdough</i>	
	<b>with triple cooked chips</b>	<b>10.95</b>
	<b>Open steak sandwich</b>	<b>11.95</b>
	<i>125g Surrey Hills aged sirloin steak, caramelised onions, tomatoes, wild rocket, American mustard, sourdough</i>	
	<b>with triple cooked chips</b>	<b>12.95</b>
	<b>Open Cypriot halloumi sandwich</b>	<b>10.95</b>
	<i>Gem lettuce, roasted piquillo peppers, guacamole, garlic mayonnaise, sourdough, sweet chilli sauce</i>	
	<b>with triple cooked chips</b>	<b>12.95</b>

## Grills

	<b>Grilled maize-fed chicken breast</b>	<b>13.95</b>
	<i>Greek salad &amp; feta dressing</i>	
	<b>Slimmer's steak – 180g flat iron</b>	<b>14.90</b>
	<i>Salad of sugar snap peas, baby gem, trevisse, pine nuts, breakfast radish, baby plum tomatoes &amp; watercress with soft boiled free range egg</i>	
	<b>VB Surrey Hills beef burger / double</b>	<b>14.95 / 23.95</b>
	<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

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

## Have you visited our walk-in Cheese Room?

Take a tour and create your own cheeseboard.

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.