

VIVAT BACCHUS

Starters

Soup of the day	6.50
<i>Freshly made with seasonal ingredients (vegetarian option available)</i>	
Burrata di Puglia	8.75
<i>Silky mozzarella, crostini, San Marzano tomatoes, Merlot vinegar, basil pesto</i>	
Add Serrano ham	3.50
Seared west coast scallops	11.95
<i>Medley of chickpeas, butter beans, bacon, sweetcorn, red peppers & shallots</i>	
Carpaccio of seared beef	9.95
<i>Local ethically sourced beef from the Surrey Hills.</i>	
<i>Wild rocket, Parmesan crisps, extra virgin olive oil</i>	

Mains

Wild mushroom risotto	14.50
<i>Sauteed wild mushrooms, mascarpone, gremolata, aged Parmesan, white truffle oil</i>	
Grilled sea trout	15.90
<i>Minted pea purée, mange tout, samphire</i>	
VB Surrey Hills beef burger	Single 13.90 / Double 20.90
<i>Brioche bun, homemade tomato relish, garlic mayonnaise, vine-ripened plum tomatoes, mixed leaves, dill pickle. Served with triple cooked chips.</i>	
Ribeye steak	225g - 19.95 / 350g - 28.95
<i>21-day aged British beef from the Surrey Hills served with triple cooked chips, baby watercress & confit cherry vine tomatoes.</i>	

Add a sauce to your ribeye	3.00
<i>Béarnaise • Madagascan green peppercorn • Tomato relish</i>	

Side dishes	3.75
<i>Rocket, Parmesan & aged Balsamic • Mixed tomato & fresh basil salad with olive oil & Maldon sea salt • Steamed broccoli with lemon oil</i>	

Desserts

Sticky toffee pudding	6.50
<i>Sharrow Bay style, salted butterscotch, vanilla ice cream</i>	
New York vanilla cheesecake	6.50
<i>Homemade baked cheesecake, Philadelphia cheese, blueberry & creme de mure sauce</i>	
Selection of cheeses	8.50

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.

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