

VIVAT BACCHUS

Starters

Crispy pork belly	8.95
<i>Celeriac remoulade, black pudding, smoked chilli jelly</i>	
Burrata di Puglia	8.75
<i>Silky mozzarella, crostini, San Marzano tomatoes, Merlot vinegar, basil pesto</i>	
Add Serrano ham	3.50
Scottish oak-smoked salmon with avocado & lime purée	10.95
<i>Lilliput capers, rouille, mixed leaves, melba toast</i>	

Mains

Wild mushroom risotto	14.95
<i>Sauteed wild mushrooms, mascarpone, gremolata, aged Parmesan, white truffle oil (vegan option available)</i>	
Pan-fried Norwegian Skrei cod	15.95
<i>Tomato, chorizo & butterbean stew</i>	
Sirloin steak	200g - 16.95 / 300g - 24.90
<i>21-day aged British beef from the Surrey Hills served with triple cooked chips, mixed baby leaves.</i>	
Add a sauce to your sirloin steak	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 • Buttered new potatoes with soft herbs</i>	

Desserts

Roast red plum & vanilla creme brûlée	5.50
<i>Vanilla custard, roast red plum compote, caramelised sugar</i>	
Sticky toffee pudding	6.50
<i>Sharrow Bay style, salted butterscotch, vanilla ice cream</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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