

# VIVAT BACCHUS

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## Starters

<b>Soup of the day</b>	<b>6.75</b>
<i>Freshly made with seasonal ingredients (vegetarian option available)</i>	
<b>Burrata di Puglia</b>	<b>8.75</b>
<i>Silky mozzarella, crostini, San Marzano tomatoes, Merlot vinegar, basil pesto</i>	
<b>Add Serrano ham</b>	<b>3.50</b>
<b>Scottish oak-smoked salmon with avocado &amp; lime purée</b>	<b>10.95</b>
<i>Lilliput capers, rouille, mixed leaves, melba toast</i>	
<b>Carpaccio of seared beef</b>	<b>8.95</b>
<i>Local ethically sourced beef from the Surrey Hills, pickled trio of beetroot, wild rocket, grated fresh horseradish, extra virgin olive oil</i>	

## Mains

<b>Wild mushroom risotto</b>	<b>14.95</b>
<i>Sauteed wild mushrooms, mascarpone, gremolata, aged Parmesan, white truffle oil (vegan option available)</i>	
 <b>VB Surrey Hills beef burger</b>	<b>Single 14.95 / Double 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</i>	
<b>Pan-fried Norwegian Skrei cod</b>	<b>15.95</b>
<i>Tomato, chorizo &amp; butterbean stew</i>	
<b>Confit leg of Barbary duck</b>	<b>16.95</b>
<i>Braised red cabbage, sauteed new potatoes, cinnamon orange jus</i>	
<b>Ribeye steak</b>	<b>225g - 19.95 / 350g - 28.95</b>
 <i>21-day aged British beef from the Surrey Hills served with triple cooked chips, mixed baby leaves.</i>	

## Sides

<b>Mixed olives - herbs, chilli &amp; olive oil</b>	<b>3.00</b>
<b>Bread, crackers &amp; dips to share - olive oil, balsamic &amp; rose harissa tapenade</b>	<b>4.50</b>
<b>Rocket, Parmesan &amp; aged Balsamic</b>	<b>3.75</b>
<b>Steamed broccoli with lemon oil</b>	<b>3.75</b>
<b>Triple cooked chips</b>	
<b>Mixed tomato &amp; fresh basil salad - with olive oil &amp; Maldon sea salt</b>	<b>3.75</b>

**Add a sauce to your grill** **3.00**

Choose from:  
*Béarnaise • Madagascan green peppercorn • Tomato relish*

## Desserts

<b>Sticky toffee pudding</b>	<b>6.50</b>
<i>Sharrow Bay style, salted butterscotch, vanilla ice cream</i>	
<b>New York vanilla cheesecake</b>	<b>6.50</b>
<i>Homemade baked cheesecake, Philadelphia cheese, blueberry &amp; creme de mure sauce</i>	
<b>Roast red plum &amp; vanilla creme brûlée</b>	<b>5.50</b>
<i>Vanilla custard, roast red plum compote, caramelised sugar</i>	
 <b>Selection of cheeses</b>	<b>8.50</b>

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This menu is available between 12:00 - 22:30  
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.