

# VIVAT BACCHUS

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## Starters

<b>Soup of the day</b>	<b>6.50</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 smoked salmon</b>	<b>9.90</b>
<i>Horseradish mousse, caper berries, crostini, soft boiled quail's egg, baby watercress</i>	
<b>Carpaccio of seared beef</b>	<b>9.95</b>
<i>Local ethically sourced beef from the Surrey Hills. Wild rocket, Parmesan crisps, extra virgin olive oil</i>	

## Mains

<b>Wild mushroom risotto</b>	<b>14.50</b>
<i>Sauteed wild mushrooms, mascarpone, gremolata, aged Parmesan, white truffle oil</i>	
 <b>VB Surrey Hills beef burger</b>	<b>Single 13.90 / Double 20.90</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>Grilled sea trout</b>	<b>15.90</b>
<i>Minted pea purée, mange tout, samphire</i>	
<b>Confit leg of Barbary duck</b>	<b>15.90</b>
<i>Salad of rocket, orange segments, french beans, barrel-aged feta, 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, baby watercress &amp; confit cherry vine tomatoes.</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>3.75</b>
<b>Mixed tomato &amp; fresh basil salad - with olive oil &amp; Maldon sea salt</b>	<b>3.75</b>
<b>Add a sauce to your grill</b>	<b>3.00</b>

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.