

VIVAT BACCHUS

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

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

Soup of the day 6.75 <i>Freshly made with seasonal ingredients (vegetarian option available)</i>
Trio of beetroot salad 7.95 <i>Candy, golden & red beetroot, avocado, pickled walnuts, baby leaves, pomegranate, pine nuts, extra virgin olive oil</i>
Add ripened goat's cheese 3.00
Burrata di Puglia 8.75 <i>Silky mozzarella, crostini, San Marzano tomatoes, Merlot vinegar, basil pesto</i>
Add Serrano ham 3.50
Grilled seasonal asparagus with Parma ham 8.50 <i>Hollandaise sauce</i>
Scottish oak-smoked salmon with avocado & lime purée 10.95 <i>Lilliput capers, rouille, mixed leaves, melba toast</i>
Seared Atlantic scallops 12.95 <i>Cauliflower purée, roasted pinenuts, crispy pancetta, soft herbs</i>
Crispy pork belly 8.95 <i>Celeriac remoulade, black pudding, smoked chilli jelly</i>
Carpaccio of seared tuna 9.95 <i>Responsibly sourced dolphin-friendly tuna, pineapple & mango salsa, citrus vinaigrette</i>

Main courses





Grilled Cypriot halloumi 14.95 <i>Aubergine imam bayildi, salad of pickled carrot, wild parsley, kalamata olives, rocket & lilliput capers (vegan option with spicy tofu)</i>
Wild mushroom risotto 14.95 <i>Sauteed wild mushrooms, mascarpone, gremolata, aged Parmesan, white truffle oil (vegan option available)</i>
Seafood spaghetti 13.95 <i>Green shell mussels, calamari, king prawns, shrimp, baby plum tomatoes, parsley, extra virgin olive oil</i>
Crispy escalope of Scottish salmon 15.95 <i>Courgette spaghetti, pesto alla Genovese, grated halloumi</i>
Add grilled king prawns 4.00
Pan-fried fillet of sea bream 16.50 <i>Creamed leek, saffron, crispy red basil</i>
Confit leg of Barbary duck 16.95 <i>Fondant new potato, sautéed spring greens, blood orange jus</i>
Slow-roasted shoulder of Dorset lamb 18.95 <i>Creamy mashed potato, broccoli, roasted baby plum tomatoes, feta, rosemary jus</i>

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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.

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


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

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

Grills

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

Weekend offer
Two 200g sirloins with chips
and a bottle of VB Malbec
only £55
**Friday & Saturday
from 5pm**

Sides all 3.75

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

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.