

VIVAT BACCHUS

Starters

Soup of the day	6.75
<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
Scottish oak-smoked salmon with avocado & lime purée	10.95
<i>Lilliput capers, rouille, mixed leaves, melba toast</i>	
Crispy pork belly	8.95
<i>Celeriac remoulade, black pudding, smoked chilli jelly</i>	

Mains

Wild mushroom risotto	14.95
<i>Sauteed wild mushrooms, mascarpone, gremolata, aged Parmesan, white truffle oil (vegan option available)</i>	
 VB Surrey Hills beef burger	Single 14.95 / Double 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</i>	
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>	
 Ribeye steak	225g - 19.95 / 350g - 28.95
<i>21-day aged British beef from the Surrey Hills served with triple cooked chips, mixed baby leaves.</i>	

Sides

Mixed olives - herbs, chilli & olive oil	3.00
Bread, crackers & dips to share - olive oil, balsamic & rose harissa tapenade	4.50
Rocket, Parmesan & aged Balsamic	3.75
Steamed broccoli with lemon oil	3.75
Triple cooked chips	3.75
Mixed tomato & fresh basil salad - with olive oil & Maldon sea salt	3.75
Add a sauce to your grill	3.00

Choose from:
Béarnaise • Madagascan green peppercorn • Tomato relish

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>	
Roast red plum & vanilla creme brûlée	5.50
<i>Vanilla custard, roast red plum compote, caramelised sugar</i>	
 Selection of cheeses	8.50

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.