

VIVAT BACCHUS

Bar food

Breads, crackers & dips to share <i>Olive oil, balsamic & rose harissa tapenade</i>	4.50
Mixed olives <i>Herbs, chilli & olive oil</i>	3.00
Nocellara olives <i>Sicilian green, vibrant & creamy</i>	3.50
Salted almonds <i>Valencia, Maldon sea salt</i>	3.50
Montgomery melts <i>Aged Cheddar rarebit fritters, Lea & Perrins</i>	3.50
Triple cooked chips <i>Maldon sea salt & aioli</i> Add truffle oil	4.90 1.50
Artisan flat bread & hummus <i>Chargrilled, shredded parsley, pickled chilli</i>	3.50
South African snacks <i>Biltong & droëwors</i>	5.25

Boards

Mezze (V) <i>Grilled pita bread, hummus, mixed olives, tzatziki, feta & pimento spread, smoked aubergine & garlic dip</i>	12.75
South African <i>Traditional & chilli biltong, traditional & chilli droë wors</i>	14.50
Spanish <i>Monroyo Serrano ham, Alejandro Magno chorizo, Teruel Lomo DOP, Casa Riera Salchichón, sweet pickled guindilla chillies, North & South olive oil</i>	14.95
Italian <i>Prosciutto di San Daniele DOP, air cured bresaola, Milano salami, capicola, marinated olives</i>	14.90
Charcuterie & cheese board <i>Prosciutto di San Daniele & Gorgonzola Piccante Saucisson rosette & Brie de Meaux • Teruel lomo & Manchego • Onion marmalade, honey and nuts, fresh fruit & crackers</i>	18.75

Club Carnivore sharing feast

Small <i>VB Surrey Hills beef burger (single), 200g sirloin steak, flat iron steak, triple cooked chips (2 portions)</i> (items are sliced for ease of sharing)	45.50	Large <i>VB Surrey Hills beef burger (double), 300g sirloin steak, 350g ribeye steak, triple cooked chips (3 portions)</i> (items are sliced for ease of sharing)	69.90
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We invite you to visit our famous Cheese Room and enjoy a unique experience – treat yourself by creating your very own cheese board. Your choice of cheeses will then be weighed and charged accordingly.

Cheese boards

Served with a selection of chutneys or jams, fresh or dried fruits & crackers

British

Rosary Ash, Cornish Brie, Wookey Hole cave-aged Cheddar, Blue Stilton
(cheeses from our trusted supplier Harvey and Brockless)

French

Coulommiers, Pont-l'Évêque, Comte, Fourme d'Ambert
(cheeses from our trusted supplier Fromagerie Beillevaire)

VB favourites

Taleggio, Lancashire Bomb, Gruyère, Picos Blue

For one £7.95 Small £14.90 Medium £18.85 Large £21.00

VB deluxe

La Bouse with Truffle, Époisses, Ocelli al Barolo, Roquefort
For one £12.50 Small £24.00 Medium £28.50 Large £33.50

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.