

# VIVAT BACCHUS

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

**Mixed olives**  
Herbs, chilli & olive oil 3.00

**Salted almonds**  
Valencia, coarse Maldon salt 3.50

**Bread, crackers & dips to share**  
Olive oil, balsamic & rose harissa  
tapenade 4.50

**Beef biltong**  
Cured silverside, sea salt, spices 4.00

**Baked Camembert**  
Fruit chutney, crostini 9.50

**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**

**VB summer salad 7.95**

A tasty vegan delight! Mango, avocado, breakfast radish, cucumber, mange tout, baby plum tomatoes, baby spinach, red quinoa, extra virgin olive oil

**Add aged Feta 3.00**

**Burrata di Puglia 8.75**

Silky mozzarella, crostini, San Marzano tomatoes, Merlot vinegar, basil pesto

**Add Serrano ham 3.50**

**Salad of grilled king prawns with cantaloupe melon 9.95/12.95**

Mange tout, cucumber, pak choi, toasted sesame seeds, sweet chilli dressing

**Scottish oak-smoked salmon with avocado & lime purée 9.95**

Lilliput capers, rouille, mixed leaves, melba toast

**Seared Atlantic scallops 12.95**

Cauliflower purée, roasted pinenuts, crispy pancetta, soft herbs

**Carpaccio of smoked Wagyu beef 10.95**

Truffle mayonnaise, rocket, Parmesan crisp

## **Main courses**

**Grilled Cypriot halloumi 14.95**

Salad of grilled peach, asparagus, french beans, rocket, basil pesto  
(vegan option with spicy tofu)

**Wild mushroom risotto 14.95**

Sauteed wild mushrooms, mascarpone, gremolata, aged Parmesan, white truffle oil  
(vegan option available)

**Seafood spaghetti 13.95**

Green shell mussels, calamari, king prawns, shrimp, baby plum tomatoes,  
parsley, extra virgin olive oil

**VB fish skewer of salmon, tuna, king prawns & mixed peppers 16.50**

Responsibly sourced fish, grilled courgettes, tzatziki

**Pan-fried fillet of sea bream 16.50**

Salad of red quinoa, pumpkin seeds, pomegranate, broccoli, cherry tomatoes

**Seared breast of Barbary duck 16.95**

Salad of wild rice, pomegranate, blueberries, mixed baby leaves, blood orange jus

**Rosemary-marinated gigot of Norfolk Horn lamb 17.95**

Grilled lamb, salad of ripened avocado, rocket & fresh mango, rosemary jus

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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*)

 **Add cheese:** ask your waiter **1.50-2.50 per portion**

## Sandwiches

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

## Grills

<b>Grilled maize-fed chicken breast</b>	13.95
<i>Greek salad &amp; feta dressing</i>	
<b>Slimmer's steak – 180g flat iron</b>	14.90
<i>Salad of sugar snap peas, baby gem, trevisse, pine nuts, breakfast radish, baby plum tomatoes &amp; watercress with soft boiled free range egg</i>	
 <b>VB Surrey Hills beef burger / double</b>	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. The Food Standards Agency recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. Burgers cooked rare and medium rare carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked through to reduce that risk. We have to recommend that all burgers are cooked to well done.