

VIVAT BACCHUS

Starters

VB summer salad	7.95
<i>A tasty vegan delight! Mango, avocado, breakfast radish, cucumber, mange tout, baby plum tomatoes, baby spinach, red quinoa, extra virgin olive oil</i>	
Add aged Feta	3.00
Burrata di Puglia	8.75
<i>Silky mozzarella, crostini, San Marzano tomatoes, Merlot vinegar, basil pesto</i>	
Add Serrano ham	3.50
Seared Atlantic scallops	12.95
<i>Cauliflower purée, roasted pinenuts, crispy pancetta, soft herbs</i>	
Carpaccio of smoked Wagyu beef	10.95
<i>Truffle mayonnaise, rocket, Parmesan crisp</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>Salad of red quinoa, pumpkin seeds, pomegranate, broccoli, cherry tomatoes</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

Rocket, Parmesan & aged Balsamic	3.75
Steamed broccoli with lemon oil	
Mixed tomato & fresh basil salad - with olive oil & Maldon sea salt	

Add a sauce to your grill

Choose from:	3.00
Béarnaise	
Madagascan green peppercorn	
Tomato relish	

Desserts

Malva pudding - South Africa's answer to the sticky toffee pudding!	6.50
<i>Taste it to believe it, with vanilla bean custard or vanilla ice cream</i>	
Rhubarb & ginger cheesecake - a taste of spring	6.50
<i>New York baked cheesecake, diced rhubarb, ginger bread syrup, rhubarb coulis</i>	
Mango & vanilla creme brûlée	5.50
<i>Vanilla custard, mango compote, caramelised sugar</i>	
 Selection of cheeses	8.50

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.