

VIVAT BACCHUS

Say Cheese!

THE CHEESE ROOM EXPERIENCE

Visit our famous Cheese Room & create your very own cheese board. Choose from over 40 cheeses from all over Britain & Europe with the help of one of our cheese experts. Your choice of cheeses and garnish will then be weighed & charged accordingly.

SET CHEESE BOARDS

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

All cheese boards served with a selection of chutneys or jams, fresh or dried fruits & crackers

Desserts

Malva pudding - South Africa's answer to the sticky toffee pudding! 6.50

Taste it to believe it, with vanilla bean custard or vanilla ice cream

Chocolate textura 7.50

Experience the drama! Sphere of Valrhona chocolate filled with chocolate mousse & chocolate ice cream, molten white chocolate sauce, caramel, crushed hazelnuts, thyme

Don Pedro 8.75

A taste of South Africa. A liqueur of your choice, vanilla ice cream, shot of milk

Mulled winter berry, apple & pear compote with nutty crumble 6.50

Mixed fruit mulled in spiced red wine, hazelnut & walnut crumble

With vanilla bean custard or vanilla ice cream

Blueberry "New York" cheesecake 6.50

A touch of indulgence; VB's homemade baked cheesecake & blueberry & crème de mure sauce

Pot au chocolat-orange 5.00

Chocolatey heaven. Cointreau, orange zest, crème fraîche, shortbread

Chocolate fondant with salted caramel ice cream 7.50

A vegan delight

Selection of ice creams 1.75/scoop

Dessert wines

	75ml glass	375ml btl
Banyuls Les Clos de Paulilles 2016 (France)	£7	500ml £41
Paul Cluver Weisser Riesling NLH 2017 (Elgin, SA)	£8.50	£42
Tokaji Oremus NLH Sweet Furmint 2017 (Hungary)	£11.20	£67
Ken Forrester T 2017 (Stellenbosch, SA)	£14	£65
De Trafford Straw Wine 2005 (Stellenbosch, SA)		£65
Klein Constantia Vin de Constance 2015	£16.50	500ml £99
Isole e Olena Vin Santo 2001/2003 (Tuscany, Italy)		£80
Château d'Yquem 2003 (Bordeaux, France)		£195

Please visit the cellar for more

Sherry & port

	75ml glass	750ml btl
Fernando de Castilla Pedro Ximénez	£6.10	£59
Warre's 2007 LBV	£7.50	£70
Ramos Pintos 20yr Old Tawny	£12.50	500ml £125
Quinta de la Rosa Vintage 2005	£14.90	£149

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Digestifs

Please ask your waiter for our digestif menu

Please inform your waiter if you have a food allergy or intolerance before you order your meal.

As we work with nuts there may be traces through all our dishes. A discretionary 12.5% service charge will be added to your bill.