

VIVAT BACCHUS

Starters

Soup of the day	5.95
<i>A tasty vegan soup, freshly made with seasonal ingredients</i>	
Wild mushrooms on toast	9.25
<i>Grilled sourdough, soft-poached hen's egg, gremolata</i>	
Seared Atlantic scallops	12.95
<i>Pea purée, crispy chorizo, mixed baby leaves</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>	
Pan-fried fillet of sea bass	16.95
<i>Mediterranean grilled vegetables (aubergine, courgette, red pepper), artichoke purée, toasted walnut pesto</i>	
 VB Surrey Hills beef burger	Single 14.95 / Double 22.95
<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>	
 Ribeye steak	225g - 19.95 / 350g - 29.95
<i>21-day aged British beef from the Surrey Hills served with triple cooked chips, mixed baby leaves</i>	

Sides

• Rocket, Parmesan & aged Balsamic	3.95
• Steamed broccoli with lemon oil	
• Mixed tomato & fresh basil salad - with olive oil & Maldon sea salt	

Add a sauce to your grill

Add a sauce to your grill	3.00
Choose from:	
• 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>	
Blueberry "New York" cheesecake	6.50
<i>A touch of indulgence; VB's homemade baked cheesecake & blueberry & crème de mure sauce</i>	
 Selection of cheeses	8.5

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.

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.

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.