

VIVAT BACCHUS

Starters

Carpaccio of smoked Wagyu beef	10.95
<i>Truffle mayonnaise, rocket, Parmesan crisp</i>	
Wild mushrooms on toast	9.25
<i>Grilled sourdough, soft-poached hen's egg, gremolata</i>	
Scottish smoked salmon with avocado & horseradish mousse	10.95
<i>Mixed leaves, caper berries, melba toast</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>	
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>	
Add a sauce to your sirloin steak	3.00
<i>Béarnaise • Madagascan green peppercorn • Tomato relish</i>	

Side dishes	3.95
<i>Rocket, Parmesan & aged Balsamic • Mixed tomato & fresh basil salad with olive oil & Maldon sea salt • Steamed broccoli with lemon oil</i>	
<i>• Buttered new potatoes with soft herbs</i>	

Desserts

Mulled winter berry, apple & pear compote with nutty crumble	6.50
<i>Mixed fruit mulled in spiced red wine, hazelnut & walnut crumble</i>	
<i>With vanilla bean custard or vanilla ice cream</i>	
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>	
Selection of cheeses	8.50

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. 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.

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