

# VIVAT BACCHUS

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

<p><b>Mixed olives</b> Herbs, chilli &amp; olive oil 2.75</p> <p><b>Salted almonds</b> Valencia, coarse Maldon salt 3.10</p> <p><b>Bread, crackers &amp; dips to share</b> Olive oil, balsamic &amp; rose harissa tapenade 4.00</p>	<p><b>Beef biltong</b> Cured silverside, sea salt, spices 4.00</p> <p><b>Baked Camembert</b> Fruit chutney, crostini 8.95</p> <p><b>South African cured meats</b> Traditional &amp; chilli biltong, traditional &amp; chilli droë wors 9.95</p>
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<p><b>VB's charcuterie &amp; cheese board 16.95</b> Prosciutto di San Daniele &amp; Gorgonzola Piccante Saucisson rosette &amp; Brie de Meaux • Teruel lomo &amp; Manchego Onion marmalade, honey and nuts, fresh fruit &amp; crackers</p>
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## Starters

<b>Soup of the day</b> A tasty vegan soup, freshly made with seasonal ingredients	5.35
<b>VB "colours of autumn" salad</b> Roasted squash, red beetroot, mixed leaves, pomegranate, pickled walnuts, sunflower seeds, carrot crisps, extra virgin olive oil	7.95
<b>Scottish hot-smoked salmon</b> Pickled trio of beetroot, pickled cucumber, horseradish mousse, pea shoots	10.95
<b>Carpaccio of smoked Wagyu beef</b> Truffle mayonnaise, rocket, Parmesan crisp	10.95
<b>Burrata di Puglia</b> Silky mozzarella, crostini, San Marzano tomatoes, Merlot vinegar, basil pesto	8.00
<b>Add serrano ham</b>	3.25

## Main courses

<b>Grilled Cypriot halloumi</b> Salad of rocket, kalamata olives & picked carrots, pepperonata (vegan option with spicy tofu)	13.95
<b>Wild mushroom risotto</b> Sautéed wild mushrooms, mascarpone, gremolata, aged Parmesan, white truffle oil (vegan option available)	13.50
<b>Crispy escalope of Scottish salmon</b> Courgette spaghetti, pesto ala genovese, grated Parmesan	15.50
<b>Grilled maize-fed chicken breast</b> Greek salad, Feta dressing	12.75


 **Classic sirloin steak 200g / 300g** 16.25 / 24.50

Aged British beef from the Surrey hills, natural pasture grazing, hand-selected & aged on the bone. Triple cooked chips, mixed baby leaves

**Add a homemade sauce to your steak** 2.75


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)

## Sandwiches & burgers

 **Open chicken sandwich** 9.25  
Grilled maize-fed chicken, crisp streaky bacon, guacamole, garlic mayonnaise, sweet chilli, sourdough **with triple cooked chips** 11.00

 **Open steak sandwich** 11.75  
125g Surrey Hills aged sirloin steak, caramelised onions, tomatoes, wild rocket, American mustard, sourdough **with triple cooked chips** 13.50

**Open Cypriot halloumi sandwich** 10.00  
Gem lettuce, roasted piquillo peppers, guacamole, garlic mayonnaise, sourdough, sweet chilli sauce **with triple cooked chips** 11.75

 **VB Surrey Hills beef burger / double** 13.50 / 20.50  
Our in-house burger made from prime rump of beef. Brioche bun, mixed leaves, vine-ripened plum tomatoes, dill pickle, homemade tomato relish, garlic mayonnaise, triple cooked chips

 **Add cheese – ask your waiter** 1.75-2.75 per portion

<b>Sides</b> all 3.50	
<b>Triple cooked chips</b>	<b>Honey roasted red beetroot with feta crumble &amp; pine nuts</b>
<b>Steamed broccoli with lemon oil</b>	<b>Buttered new potatoes with soft herbs</b>
<b>French beans with olive oil</b>	<b>Triple cooked chips with white truffle oil, sea salt &amp; soft herbs (supplement 1.50)</b>
<b>Mixed tomato &amp; fresh basil salad with olive oil &amp; Maldon sea salt</b>	
<b>Rocket, Parmesan &amp; aged balsamic</b>	

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.

Our fish is responsibly caught from sustainable sources.

This menu is available Monday to Friday between 12:00-14:30 & 17:00-21:00.

A discretionary 12.5% service charge will be added to your bill.

**Please note WE DO NOT ACCEPT CASH**