

VIVAT BACCHUS

Fresh juice (lunch only): Apple, pear, lime & ginger 3.50

Mixed olives Herbs, chilli & olive oil 2.75	Baked Camembert Fruit chutney, crostini 8.95
Salted almonds Valencia, coarse Maldon salt 3.10	South African cured meats Traditional & chilli biltong, traditional & chilli droë wors 9.95
Beef biltong Cured silverside, sea salt, spices 4.00	

VB's charcuterie & cheese board 16.95 Prosciutto di San Daniele & Gorgonzola Piccante Saucisson rosette & Brie de Meaux • Teruel lomo & Manchego Onion marmalade, honey and nuts, fresh fruit & crackers
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Starters

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

Main courses


Grilled Cypriot halloumi Salad of rocket, kalamata olives & picked carrots, pepperonata (vegan option with spicy tofu)	13.95
Wild mushroom risotto Sautéed wild mushrooms, mascarpone, gremolata, aged Parmesan, white truffle oil (vegan option available)	13.50
Seafood spaghetti Green shell mussels, calamari, king prawns, shrimp, baby plum tomatoes, parsley, extra virgin olive oil	13.95
Crispy escalope of Scottish salmon Courgette spaghetti, pesto ala genovese, grated Parmesan	15.50

Grilled maize-fed chicken breast 12.75
Greek salad, Feta dressing

 **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. French fries, mixed baby leaves


Add a homemade sauce to your steak 2.75
Choose from: • 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 French fries 11.00**

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

Open Cypriot halloumi sandwich 10.00
Gem lettuce, roasted piquillo peppers, guacamole, garlic mayonnaise, sourdough, sweet chilli sauce **with French fries 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, French fries

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

Sides all 3.50	
Steamed broccoli with lemon oil	Rocket, Parmesan & aged balsamic
Mixed tomato & fresh basil salad with olive oil & Maldon sea salt	French fries

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 between 12:00-14:30 & 17:30-21:15.

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

Please note WE DO NOT ACCEPT CASH