

VIVAT BACCHUS

Fresh juice (lunch only): Apple, pear, lime & ginger 3.95

Mixed olives
Herbs, chilli & olive oil 2.75

Salted almonds
Valencia, coarse Maldon salt 3.10

Bread, crackers & dips to share
Olive oil, balsamic & rose harissa
tapenade 4.50

Baked Camembert
Fruit chutney, crostini 8.95

South African style cured meats

We now make our own Biltong and Droëwors to traditional SA recipes.

Beef biltong 4.00
Cured silverside, sea salt & spices

Beef droëwors 4.00
Cured ground silverside, sea salt & spices

Biltong & droëwors 7.50

Also available to takeaway £30/kg

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

Starters

Soup of the day 5.95
A tasty vegan soup, freshly made with seasonal ingredients

VB spring salad 7.95
Baby gem lettuce, radish, asparagus, cherry plum tomatoes, avocado,
toasted sunflower seeds

Scottish smoked salmon 10.95
Pickled cucumber, radish, pea shoots, avocado cream

Carpaccio of smoked Wagyu beef 11.95
French beans, watercress, lilliput capers, salad leaves, shaved Parmesan

Salad of grilled king prawns with cantaloupe melon 11.95
Mange tout, cucumber, pak choi, toasted sesame seeds, sweet chilli dressing

Burrata di Puglia 8.50
Silky mozzarella, crostini, San Marzano tomatoes, Merlot vinegar, basil pesto

Add serrano ham 3.25

Main courses

Wild mushroom risotto 13.95
Sautéed wild mushrooms, mascarpone, gremolata, aged Parmesan, white truffle oil
(vegan option available)

Pan-fried fillet of sea bream 16.95
Asparagus, green peas, rocket, crispy pancetta, salsa verde

Crispy escalope of Scottish salmon 15.95
Courgette spaghetti, pesto ala genovese, grated Parmesan

See overleaf

VIVAT BACCHUS

21-day aged British beef from the Surrey Hills

Natural pasture grazing, hand-selected & aged on the bone.

All steaks are served with triple cooked chips & mixed baby leaves.

 200g sirloin 18.95 300g sirloin  26.95
±700g Côte de Boeuf (for 2) ±1kg Côte de Boeuf (for 3) £8.65 per 100g

Add a home made sauce 3.00

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*)

 **Add cheese:** ask your waiter 1.95-2.95 per topping

Sandwiches

 **Open chicken sandwich 8.95**
Grilled maize fed chicken, crisp streaky bacon, guacamole, garlic mayonnaise, sweet chilli, sourdough with triple cooked chips 10.95

 **Open steak sandwich 11.95**
125g Surrey Hills aged sirloin steak, caramelised onions, tomatoes, wild rocket, American mustard, sourdough with triple cooked chips 13.95

Grills

Grilled maize-fed chicken breast 13.95
Greek salad & feta dressing

 **VB Surrey Hills beef burger / double 14.95 / 23.95**
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

Sides all 3.95

Triple cooked chips
Steamed broccoli with lemon oil
French beans with olive oil

Mixed tomato & fresh basil salad
with olive oil & Maldon sea salt
Rocket, Parmesan & aged balsamic

 **Add cheese – ask your waiter 1.95-2.95 per topping**

**Ask your waiter about our selection of cheeses
from the Cheese Room**

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