

VIVAT BACCHUS

Mixed olives

Herbs, chilli & olive oil 3.50

Salted almonds

Valencia, coarse Maldon salt 3.50

Trio of bread

Olive oil, balsamic & rose harissa tapenade 4.50

Baked Camembert

Fruit chutney, crostini 9.95

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 £37.50/kg

VB's charcuterie & cheese board 19.95

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 6.50

A tasty vegan soup, freshly made with seasonal ingredients

VB warm seasonal vegetable salad 8.50

Artichoke hearts, runner beans, red beetroot, sprouting broccoli, pumpkin & sesame seeds, honey soy dressing

Hot smoked Scottish salmon 11.95

Red chicory, trio of beetroot, horseradish cream, dill oil

Decadent carpaccio of smoked Freedown Hill Wagyu beef 12.95

Baby leaves, quail's egg, pickled walnuts, Parmesan crisp, truffle mayonnaise

Seared scallops 13.95

Cauliflower purée, pine nuts, crispy pancetta

Burrata di Puglia 8.95

Silky mozzarella, crostini, San Marzano tomatoes, Merlot vinegar, basil pesto

Add serrano ham 3.25

Main courses

Wild mushroom risotto 15.50

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

Pan-fried sea trout 19.95

Samphire, new potatoes, saffron broth of mussels & shrimps

Pan-fried sea bass 18.50

Sautéed sprouting broccoli, wild mushrooms, cauliflower purée, crispy artichokes

Trio of crispy lamb chops 28.95

Sautéed Savoy cabbage, confit tomato, new potatoes, Pedro Ximenez jus

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 19.95 300g sirloin  28.95
±700g Côte de Boeuf (for 2) ±1kg Côte de Boeuf (for 3) £9.50 per 100g

Add a home made sauce 3.50

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*) • Gerrie's horseradish & wholegrain mustard sauce

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

Sandwiches

 **Open chicken sandwich 9.95**
Grilled maize fed chicken, crisp streaky bacon, guacamole, garlic mayonnaise, sweet chilli, sourdough **with triple cooked chips 11.95**

 **Open steak sandwich 12.95**
125g Surrey Hills aged sirloin steak, caramelised onions, tomatoes, wild rocket, American mustard, sourdough **with triple cooked chips 14.95**

Grills

Grilled maize-fed chicken breast 14.95
Greek salad & feta dressing

 **VB Surrey Hills beef burger / double 15.95 / 24.95**
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

Rocket, Parmesan & aged balsamic

Mixed tomato & fresh basil salad
with olive oil & Maldon sea salt

Honey roasted red beetroot
with feta & pine nuts

 **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