

VIVAT BACCHUS

Fresh juices (lunch only): Apple, pear, lime & ginger • Carrot & apple 3.95

Mixed olives Herbs, chilli & olive oil 3.00	Beef biltong Cured silverside, sea salt, spices 4.00
Salted almonds Valencia, coarse Maldon salt 3.50	Baked Camembert Fruit chutney, crostini 9.50
Bread, crackers & dips to share Olive oil, balsamic & rose harissa tapenade 4.50	South African cured meats Traditional & chilli biltong, traditional & chilli droë wors 10.90

VB's charcuterie & cheese board 18.75 Prosciutto di San Daniele & Gorgonzola Piccante Saucisson rosette & Brie de Meaux • Teruel lomo & Manchego Onion marmalade, honey and nuts, fresh fruit & crackers

Our fish is responsibly caught from sustainable sources

Starters

Soup of the day 5.95 A tasty vegan soup, freshly made with seasonal ingredients
VB winter salad 7.95 Trio of beetroot, orange segments, shaved fennel, pickled walnuts, rocket leaves, pine nuts, extra virgin olive oil
Add aged Feta 3.00
Wild mushrooms on toast 9.25 Grilled sourdough, soft-poached hen's egg, gremolata
Seared Atlantic scallops 12.95 Pea purée, crispy chorizo, mixed baby leaves
Carpaccio of smoked Wagyu beef 10.95 Truffle mayonnaise, rocket, Parmesan crisp
Crispy shredded Barbary duck on sour dough toast 10.95 Mixed baby leaves, caramelised apple, melted brie, balsamic glaze
Scottish smoked salmon with avocado & horseradish mousse 10.95 Mixed leaves, caper berries, melba toast

Main courses




Grilled Cypriot halloumi 14.95 Salad of rocket, kalamata olives & picked carrots, pepperonata (vegan option with spicy tofu)
Wild mushroom risotto 14.95 Sauteed wild mushrooms, mascarpone, gremolata, aged Parmesan, white truffle oil (vegan option available)
Seafood spaghetti 14.95 Green shell mussels, calamari, king prawns, shrimp, baby plum tomatoes, parsley, extra virgin olive oil
Pan-fried Scottish sea trout 17.95 New potatoes, crayfish, samphire, beurre blanc, crispy red basil
Pan-fried fillet of sea bass 16.95 Mediterranean grilled vegetables (aubergine, courgette, red pepper), artichoke purée, toasted walnut pesto
Crispy "Karoo-style" Dorset lamb chops 21.95 Buttered kale and new potatoes, confit baby plum tomatoes, Pinotage jus

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- Carbonnade of ox cheek** 17.95
Six-hour pot roast, Guinness, meat juices, young carrots, clotted cream mashed potato
- Slimmer's steak – 180g flat iron** 15.95
Salad of sugar snap peas, baby gem, trevisse, pine nuts, breakfast radish, baby plum tomatoes & watercress with soft boiled free range egg
- Grilled maize-fed chicken breast** 13.95
Greek salad & feta dressing

21-day aged British beef from the Surrey Hills




Natural pasture grazing, hand-selected & aged on the bone.
These steaks are served with triple cooked chips & mixed baby leaves.

-  **Ribeye classic 225g/350g** 19.95 / 29.95
-  **Classic sirloin 200g/300g** 17.95 / 26.95
-  **Côte de Boeuf 700g(for 2) / 1kg(for 3)** 59.90 / 85.00

Add a homemade sauce to these steaks 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*)

Sandwiches & burgers

-  **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
- Open Cypriot halloumi sandwich** 10.95
Gem lettuce, roasted piquillo peppers, guacamole, garlic mayonnaise, sourdough, sweet chilli sauce **with triple cooked chips** 12.95
-  **VB Surrey Hills beef burger / double** 14.95 / 22.95
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

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| Triple cooked chips | Honey roasted red beetroot with feta crumble & pine nuts |
| Steamed broccoli with lemon oil | Buttered new potatoes with soft herbs |
| French beans with olive oil | Triple cooked chips with white truffle oil, sea salt & soft herbs (supplement 1.50) |
| 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 portion

Have you visited our walk-in Cheese Room?

Take a tour and create your own cheeseboard.

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.

This menu is available between 12:00-22:30 Monday to Saturday.
A discretionary 12.5% service charge will be added to your bill.