

VIVAT BACCHUS

Mixed olives
Herbs, chilli & olive oil
3.00

Salted almonds
Valencia, coarse Maldon salt
3.50

Beef biltong
Cured silverside, sea salt, spices
4.00

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

Baked Camembert
Fruit chutney, crostini
9.50

South African cured meats
Traditional, ostrich & chilli biltong, 'Stokkies', traditional droëwors, biltong & goat's cheese straws
10.90

Starters

Mediterranean style fish soup 6.50
Toasted sourdough croutons & rouille

Burrata di Puglia 8.75
Silky mozzarella, crostini, San Marzano tomatoes, Merlot vinegar, baby basil
Add Serrano ham 3.50

Hickory home 'hot smoked' Scottish salmon 11.75
Puy lentils, natural yoghurt dressing, coriander cress

VB 'super foods' salad 7.90/12.50
Roast butternut, baby spinach, hemp, Goji berry, avocado, Bramley apple, red quinoa, toasted pumpkin seeds
Add Serrano ham 3.50

Carpaccio of seared British longhorn beef 11.90
Confit cherry vine tomatoes, rocket, canola oil, coarse sea salt, cauliflower & toasted brazil nut 'cous cous'

Sautéed forest mushrooms on toasted sourdough 8.75
Soft poached duck egg, garlic, gremolata (Chanterelles, girolles & porcini)

Smoked mackerel & horseradish paté 8.50
Beetroot carpaccio, baby watercress, fresh brown bread

Terrine of duck 9.90
Honey roast breast, pulled confit leg & pressed foie gras

Main courses

Grilled halloumi 12.90
Aubergine Imam Bayildi, carrot, wild parsley, olive, rocket & lilliput caper salad

Wild mushroom risotto 14.50
Mascarpone, lemon, garlic, parsley, parmesan & truffle oil (Mousseron, cêpes & oyster mushrooms)

Braised lamb shank 17.25
Pinot Noir braised British lamb shank, Chantenay carrots, pearl onions, baby turnips & buttered mashed potato

VB fish (if it swims it slims!)

Grilled loin of swordfish 16.90
Rainbow heirloom tomato & black olive dressing, crushed soft herb new potatoes & olive oil

Grilled sea trout 16.90
Minted pea purée, mange tout & samphire

This menu is available between 12:00-22:30 Monday to Friday and 17:00-22:30 on Saturday. A discretionary 12.5% service charge will be added to your bill. Please inform your waiter if you have any food allergies. As we work with nuts, there may be traces through all our dishes.

VIVAT BACCHUS

Grills from Bertha (charcoal grill & oven)

	Open chicken sandwich	8.50
	<i>Grilled maize fed chicken, crisp streaky bacon, guacamole, garlic mayonnaise, sweet chilli, sourdough</i>	
	with triple cooked chips	10.50
	Open steak sandwich	10.75
	<i>125g Surrey Hills aged sirloin steak, caramelised onions, tomatoes, wild rocket, American mustard, sourdough</i>	
	with triple cooked chips	12.75
	Grilled maize-fed chicken breast	13.50
	<i>Greek salad & feta dressing</i>	
	Ostrich steak with biltong crust	23.50
	<i>Buttered greens & triple cooked chips</i>	
	180g Slimmer's flat iron steak	15.90
	<i>Chopped salad of sugar snap peas, baby gem, pine nuts, breakfast radish, baby plum tomatoes, watercress & trevisse with soft boiled free range egg</i>	

Burgers (served with triple cooked chips)

	VB Surrey Hills beef burger / double	14.50 / 22.90
	<i>Our in-house burger made from prime rump of beef. Brioche bun, tomato relish, garlic mayonnaise, vine ripened plum tomatoes, mixed leaves, dill pickle</i>	
	Guinea fowl and chicken burger	15.90
	<i>Brioche bun, tomato relish, garlic mayonnaise, vine ripened plum tomatoes, mixed leaves, dill pickle</i>	

28-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, baby watercress & confit cherry vine tomatoes.*

	225g ribeye steak	19.95	350g ribeye steak		29.95
	300g sirloin steak	27.75			
	700g Côte de Boeuf	55.00 (for 2)	1kg Côte de Boeuf		79.00 (for 3)

Extra special grills

200g Wagyu sirloin
Arguably the best beef in the world, unique marbling, tenderness & luxurious flavour
33.50

180g Iberico pork chop
Legendary Pata Negra pigs, the Rolls Royce of pork
21.50

Add a home made sauce to your grill 3.00

Choose from: Béarnaise • Madagascan green peppercorn • tomato relish
 • Maître d' butter • Roquefort cream cheese

 **Add cheese to your dish: ask your waiter 1.50-2.50 per portion**

Sides all 3.75

Triple cooked chips	Mixed tomato, cucumber & fresh basil salad with olive oil & lava salt
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)
Rocket, Parmesan & aged balsamic	
Mixed leaf salad with Chardonnay vinaigrette	