

# VIVAT BACCHUS

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## Starters

<b>Carpaccio of smoked Wagyu beef</b>	<b>10.95</b>
<i>Truffle mayonnaise, rocket, Parmesan crisp</i>	
<b>Burrata di Puglia</b>	<b>8.75</b>
<i>Silky mozzarella, crostini, San Marzano tomatoes, Merlot vinegar, basil pesto</i>	
<b>Add Serrano ham</b>	<b>3.50</b>
<b>Scottish oak-smoked salmon with avocado &amp; lime purée</b>	<b>9.95</b>
<i>Lilliput capers, rouille, mixed leaves, melba toast</i>	

## Mains

<b>Wild mushroom risotto</b>	<b>14.95</b>
<i>Sauteed wild mushrooms, mascarpone, gremolata, aged Parmesan, white truffle oil (vegan option available)</i>	
<b>Pan-fried fillet of sea bream</b>	<b>16.50</b>
<i>Salad of red quinoa, pumpkin seeds, pomegranate, broccoli, cherry tomatoes</i>	
<b>Sirloin steak</b>	<b>200g - 16.95 / 300g - 24.90</b>
<i>21-day aged British beef from the Surrey Hills served with triple cooked chips, mixed baby leaves.</i>	

**Add a sauce to your sirloin steak** **3.00**  
*Béarnaise • Madagascan green peppercorn • Tomato relish*

**Side dishes** **3.75**  
*Rocket, Parmesan & aged Balsamic • Mixed tomato & fresh basil salad with olive oil & Maldon sea salt • Steamed broccoli with lemon oil*  
*• Buttered new potatoes with soft herbs*

## Desserts

<b>Mango &amp; vanilla creme brûlée</b>	<b>5.50</b>
<i>Vanilla custard, mango compote, caramelised sugar</i>	
<b>Malva pudding - South Africa's answer to the sticky toffee pudding!</b>	<b>6.50</b>
<i>Taste it to believe it, with vanilla bean custard or vanilla ice cream</i>	
<b>Selection of cheeses</b>	<b>8.50</b>

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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.

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