

# VIVAT BACCHUS

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<b>Spiced olives</b>	<b>3.00</b>
<i>Mammoth, Kalamata, harissa, lemon zest</i>	
<b>Artisan breads &amp; crackers for two</b>	<b>4.00</b>
<i>Arbequina first press olive oil</i>	
<b>Beef biltong</b>	<b>4.00</b>
<i>Home cured silverside, sea salt, spices</i>	

## Starters

**Jerusalem artichoke soup** 5.50  
*Porcini oil, sumac parsnip crisps, crostini*

**Provençal fish soup** 6.50  
*Crustacea rouille & croutes*

<b>VB Super '5 a day' salad</b>	<b>7.00 / 11.00</b>
<i>Candy beetroot, broccoli, watercress, fennel, black radish, pomegranate, Datterini tomatoes, lemon dressing</i>	
<b>With San Daniele Parma ham</b>	<b>9.50 / 15.00</b>

**Wild mushrooms on toast** 7.00  
*Grilled sourdough, soft poached hen's egg, gremolata*

**Burrata di Puglia** 7.75  
*Silky mozzarella, crostini, San Marzano tomatoes, Merlot vinegar, baby basil*

**Terrine Vivat Bacchus** 7.50  
*Tamworth pork, foie gras, wood pigeon, bacon, onion marmalade, toast*

**Classic style smoked salmon** 7.50  
*London cure salmon, watercress, shallots, superfine capers, soft hen's egg*

**Queen scallop ceviche** 10.50  
*Lime, chilli, coriander, guacamole, vine tomato salsa, crisp Jamon Serrano*

**Karoo special** 10.90  
*Crispy lamb cutlet, chopped salad, Pedro Ximenez jus, mint sauce*

## Mains

**Fish cake** 10.00  
*Loch Duart salmon, lemon, panko breadcrumbs, hollandaise sauce*

**Grilled halloumi** 12.50  
*Aubergine Imam Bayildi, carrot, wild parsley, olive, rocket & lilliput caper salad*

**Wild mushroom risotto** 13.00  
*Porcini juices, Mascarpone, lemon, garlic, parsley, Parmesan, truffle oil*

**Maize fed chicken 'Caesar'** 13.50  
*Caesar salad, Reggiano Parmesan, gem heart, soft boiled hen's egg, crispy bacon, sourdough wafers, anchovy dressing*

**Sausages 'n' mash** 13.50  
*O'Hagan's Lincolnshire porkers, caramelised onions, gravy*





**Carbonnade of ox cheek** 14.50  
*Six hour pot roast, Guinness, meat juices, young carrots, mash, horseradish*

**Wild sea trout** 14.50  
*New potatoes, marsh samphire, green beans, Amalfi lemon butter sauce*




**Roast Shetland cod** 15.50  
*Fillet, surf clams, capers, lentils, lemon thyme sauce*

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## Sandwiches

 <b>Black label burger</b> <span style="float: right;"><b>12.50</b></span>	
<i>Ground 35 day aged shorthorn beef, Viennese bun, pickles, relish, garlic mayo, triple cooked chips</i>	
 <b>Double black label burger</b> <span style="float: right;"><b>17.90</b></span>	
<i>Ground 35 day aged shorthorn beef, Viennese bun, pickles, relish, garlic mayo, triple cooked chips</i>	
 <b>Springbok burger</b> <span style="float: right;"><b>13.50</b></span>	
<i>Viennese bun, pickles, relish, garlic mayo, triple cooked chips</i>	
 <b>Chicken open sandwich</b> <span style="float: right;"><b>7.50</b></span>	
<i>Grilled maize fed chicken, crisp streaky bacon, guacamole, sweet chilli, sourdough</i>	
<i>with triple cooked chips</i> <b>9.50</b>	

## Grills

<b>T-Bone pork chop</b> <span style="float: right;"><b>14.00</b></span>	
<i>Tamworth rare breed pork, Crispin apple sauce, triple cooked chips</i> <span style="float: right;">280g</span>	
 <b>Slimmer's steak</b> <span style="float: right;"><b>15.00</b></span>	
<i>Flat Iron steak, chopped salad, Cabernet Sauvignon vinaigrette</i> <span style="float: right;">180g</span>	
 <b>Sirloin steak</b> <span style="float: right;"><b>15.75</b></span>	
<i>Argentinian Striploin, triple cooked chips</i> <span style="float: right;">200g</span>	
 <b>Rib eye steak</b> <span style="float: right;"><b>19.75</b></span>	
<i>Argentinian Striploin, triple cooked chips</i> <span style="float: right;">225g</span>	

## On the bone

<b>Char-grilled half free range chicken</b> <span style="float: right;"><b>14.95</b></span>	
<i>Moy Park, Northern Ireland, preserved lemon &amp; honey marinade, watercress, broccoli &amp; roast tomato salad, triple cooked chips</i>	
<b>BBQ short rib</b> <span style="float: right;"><b>19.50</b></span>	
<i>Coca Cola glaze, blossom honey, star anise, stem ginger, soy, asian slaw</i> <span style="float: right;">400g</span>	
 <b>Sirloin on the bone</b> <span style="float: right;"><b>27.75</b></span>	
<i>Shorthorn/Charolais, UK, triple cooked chips</i> <span style="float: right;">280g</span>	
<b>Rack of lamb</b> <span style="float: right;"><b>19.75 / 39.50</b></span>	
<i>Welsh UK, triple cooked chips</i>	
<i>For 1 – 280g</i>	
<i>For 2 – 570g</i>	
<b>Côte de Boeuf on the bone</b> <span style="float: right;"><b>45.00 / 69.00</b></span>	
<i>28 day dry aged forerib chop, triple cooked chips</i>	
<i>For 2 – 700g</i>	
<i>For 3 – 1050g</i>	

**Add a sauce to your grill - choose from:** **2.75**  
Béarnaise • green peppercorn • chilli tapenade • onion gravy •  
steak relish • garlic aioli • truffle butter

 **Add cheese to your dish:** ask your waiter

## Sides

<b>Wild rocket &amp; parmesan</b> <span style="float: right;"><b>3.50</b></span>
<b>Leaf salad vinaigrette</b> <span style="float: right;"><b>3.50</b></span>
<b>Vine tomato, red onion &amp; basil</b> <span style="float: right;"><b>3.50</b></span>
<b>Lemon oil broccoli</b> <span style="float: right;"><b>3.50</b></span>
<b>Mashed potatoes</b> <span style="float: right;"><b>3.50</b></span>
<b>Triple cooked chips</b> <span style="float: right;"><b>3.50</b></span>
<b>Triple cooked chips - large portion</b> <span style="float: right;"><b>4.90</b></span>

This menu is available between 12:00 - 22:30 weekdays and 17:00 - 22:30 Saturday.  
A discretionary 12.5% service charge will be added to your bill.  
As we work with nuts, there may be traces through all our dishes.