



À LA CARTE MENU

BREAD & SALTED BUTTER (V) 3

To Start

- JERUSALEM ARTICHOKE SOUP *chestnuts, cheese straw* (GFO, V) 7.5
- CORNISH CRAB *Granny Smith apple, crushed avocado, devilled vinaigrette* (GFO) 14.5
- PRAWN COCKTAIL *brown bread, butter* (GFO) 12.5
- SALMON GRAVADLAX *fennel, horseradish, pink grapefruit* (GFO) 14.5
- COARSE FARMHOUSE PÂTÉ *chutney, grilled sourdough* (GFO) 10.5
- GRILLED LEEKS *egg, mimosa dressing* (V, VEO, GFO) 8.5
- STEAK TARTARE *grilled sourdough* (GFO) 13
- KEEN'S CHEDDAR TWICE BAKED SOUFFLÉ *Provençale peppers, mornay sauce* (V) 13.5

Salads

Small//Large

- CAESAR SALAD *gem lettuce, Parmesan, garlic croutons, anchovies, pancetta* (GFO) 9 // 15
with grilled chicken 13 // 22
with coldwater prawns 13 // 22
- WALDORF SALAD *apple, candied walnuts, celery, grapes* (V, VE, GFO) 8.5 // 13

Mains

- CHICKEN KIEV *braised lettuce, mash* 17.5
- DUCK À L'ORANGE *chicory* (GF) 24.5
- STEAMED VENISON AND CHESTNUT PUDDING *mash, honey roasted parsnips* 23
- TRUFFLED MUSHROOM VOL AU VENT *roasted salsify* (VE) 19.5
- ROASTED GUINEA FOWL BREAST *Pommes Anna, hispi cabbage, masala jus* (GF) 22.5
- MADRAS ROASTED MONKFISH *spinach, cauliflower bhaji* (GF) 24.5
- BERKSHIRE PORK CHOP *braised hispi cabbage, prunes, Armagnac jus* (GF) 20.5
- SALMON HOLLANDAISE *spinach, parsley potatoes* (GF) 22.5
- RATATOUILLE *feta, toasted pine nuts* (GF, V) 14.5
- VIVI BEEF BURGER *aged beef patty, grilled cheese & onion, house slaw* 14
- PROPER SCAMPI *breaded Dublin Bay langoustines, fries, mushy peas, tartare sauce* 19.5
- HEREFORD STEAK 10 OZ RIB EYE *roasted mushrooms, tomato, shallot, fries* (GF) 34
sauce of your choice: Béarnaise, Diane or peppercorn

CHEERS!

Aperitif & nibbles of the day

ROLLING IN BROWN SUGAR
Moët & Chandon Champagne, Havana Blanco rum, brown sugar 12

NIBBLES 4

*Nocellara olives
Parmesan & black sesame cheese straws
Mixed nuts
Salt & Vinegar Gaufrette Crisps*

Sides 4.5 (V)

HOUSE FRIES
CAULIFLOWER CHEESE
GREEN BEANS, SHALLOT, HAZELNUTS (GF)
GARLIC MUSHROOMS
MASHED POTATO
MAC & CHEESE
MUSHY PEAS (GF)
CRISP LEAF SALAD, HOUSE DRESSING (GF)
TRUFFLE & PARMESAN FRIES (1.5 supplement)

Sweets

MILLIONAIRE'S CHOCOLATE BAR
tuile, chocolate sorbet 8.5

TREACLE TART
(V) clotted cream 8

BLACK FOREST
Kirsch ice cream, Amarena cherry 8.5

APPLE & RHUBARB CRUMBLE
custard (GFO, VEO) 8.5

RUM BABA
vanilla ice cream, confit orange, Chantilly (V) 8

SHERRY TRIFLE (V, VEO) 8

ICE CREAM SELECTION (GFO) 6.5

SELECTION OF
NEAL'S YARD CHEESES
house chutney & oatcakes
3 for 11.5 // 5 for 14.5

VIVI IS NOT JUST A NAME BUT A
LIVELY, VIVACIOUS IDENTITY.
AS ROMAN NUMERALS, VIVI, GIVES
A NOD TO 1966, THE YEAR CENTRE
POINT WAS BORN.



Please speak to a member of staff about your dietary requirements.
Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.
A discretionary service charge of 12.5% will be added to your bill. All prices include 20% VAT.
(VE) vegan, (V) vegetarian, (GF) gluten friendly (VEO) vegan option available, (GFO) gluten friendly option available.