



BRUNCH MENU  
FROM 11.00AM

BREAD & BUTTER *baguette, salted butter* (V) 3

Starters

HOMEMADE VEGAN GRANOLA *soya yoghurt, berry compote* (VE) 6.5

SEVERN AND WYE SMOKED SALMON *scrambled Burford Brown eggs, toasted sourdough* (GFO) 13

SMASHED AVOCADO ON GRILLED SOURDOUGH *sun-dried tomato, toasted seeds* (V, GFO, VEO) 10

EGGS BENEDICT *Yorkshire ham, poached Burford Brown eggs, brown butter hollandaise* (GFO) 6 // 11.5

EGGS ROYALE *Severn and Wye smoked salmon, poached Burford Brown eggs, brown butter hollandaise* (GFO) 7 // 12.5

EGGS FLORENTINE *wilted spinach, poached Burford Brown eggs, brown butter hollandaise* (V, GFO) 5.5 // 10.5

CORNISH CRAB *Granny Smith apple, crushed avocado, devilled vinaigrette* (GFO) 14.5

PRAWN COCKTAIL *brown bread, butter* (GFO) 12.5

STEAK TARTARE *grilled sourdough* (GFO) 13

Mains

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, GF, VEO) 8.5 // 13

BUBBLE AND SQUEAK *poached Braddock duck egg, bubble and squeak fritter* (V) 11

OMELETTE AND CHIPS *Yorkshire ham, Gruyère, roasted tomato, chips* (GF) 13.5

CHICKEN KIEV *braised lettuce, mash* 17.5

TRUFFLED MUSHROOM VOL AU VENT *roasted salsify* (V) 19.5

VIVI BEEF BURGER *aged beef patty, grilled cheese & onion, house slaw* (GFO) 14

PETERHEAD COD GOUJONS *fries, tartare sauce, mushy peas* 18.5

BERKSHIRE PORK CHOP *braised hispi cabbage, prunes, Armagnac jus* (GF) 20.5

RATATOUILLE *feta, toasted pine nuts* (V, GF, VEO) 14.5

NEW YORK STEAK 10 OZ RIB EYE\* *fried Burford Brown egg, roasted mushroom, watercress* (GF) 32

Sweet Tooth

WAFFLES OR PANCAKES 8.5  
*caramelised banana and toasted pecans  
or dry cured bacon and maple syrup  
or berry compote and Chantilly cream*

BANANA SPLIT (GFO) 8

TREACLE TART *clotted cream* 8

SHERRY TRIFLE (GFO) 8

CHOCOLATE BROWNIE *salted caramel ice cream* (GFO) 8.5

RUM BABA *vanilla ice cream, confit orange, Chantilly* 8

CHEESE AND PICKLE 12.5

GO  
BOTTOMLESS! 17.5

TREAT YOURSELF TO 2 HOURS  
OF BOTTOMLESS BUBBLES

Cocktails 8

VIVI Bloody Mary

Classic Bellini

Aperol Spritz

Shakes & Juices 6

KALE KICK

*Kale, spinach, apple juice*

REFRESH YOUR BERRIES

*Apple juice, strawberry, banana,  
blueberries, mint*

DETOX-ZING

*Blueberries, kiwi, cranberry juice*

Coffees and teas

Please ask a member of staff for our tea  
and coffee selection

Sides 4.5

House fries

*Green beans, shallots, hazelnuts* (GF)

*Mushy peas* (GF)

*Crisp leaf salad, house dressing* (GF)

Mac & cheese

*Cauliflower cheese croquettes, Lea & Perrins*

*Coronation chicken beignet, mango chutney*

*Truffle & Parmesan fries* (1.5 supplement)

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.