

# VIVI

## À LA CARTE MENU

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

### To Start

JERUSALEM ARTICHOKE SOUP (V) *chestnuts, cheese straw* 7.5

CORNISH CRAB *Granny Smith apple, devilled vinaigrette* 14.5

PRAWN COCKTAIL *brown bread, butter* 12.5

QUICHE LORRAINE *crisp lettuce, vinaigrette* 9

SALMON GRAVADLAX *fennel, horseradish, pink grapefruit* 14.5

COARSE FARMHOUSE PÂTÉ *chutney, grilled sourdough* 10.5

GRILLED LEEKS (V) *egg, mimosa dressing* 8.5

STEAK TARTARE *grilled sourdough* 13

KEEN'S CHEDDAR TWICE BAKED SOUFFLÉ (V) *Provençale peppers, mornay sauce* 13.5

### Salads

CAESAR SALAD *gem lettuce, Parmesan, garlic croutons, anchovies, pancetta* 9 // 15  
add grilled chicken 4 // 7  
add coldwater prawns 4.5 // 7.5

SMOKED DUCK SALAD *smoked duck breast & livers, croutons* 9.5 // 17

WALDORF SALAD (GF) (V) *apple, candied walnuts, celery, grapes* 8.5 // 13

### Mains

TRUFFLE AND WILD MUSHROOM STRUDEL (V) *pickled walnut salad* 19.5

ROASTED GUINEA FOWL BREAST (GF) *Pommes Anna, hispi cabbage, masala jus* 19.5

MADRAS ROASTED MONKFISH *spinach, cauliflower bhaji* 24.5

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

SALMON HOLLANDAISE *spinach, parsley potatoes* 22.5

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

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

STEAMED VENISON AND CHESTNUT PUDDING *mash, honey roasted parsnips* 23

DEDHAM VALE STEAK 10 OZ RIB EYE (GF) *roasted mushrooms, tomato, shallot, fries* 34  
sauce of your choice: Béarnaise, Diane or peppercorn

### Signatures

CHICKEN KIEV *braised lettuce, mash* 17.5

LOBSTER THERMIDOR *Duchess potatoes, watercress* 48

DUCK À L'ORANGE (GF) *chicory* 24.5

BREADED DUBLIN BAY SCAMPI *fries, mushy peas, tartare sauce* 24

# 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*

### Sides 4.5 (V, GF)

HOUSE FRIES

CAULIFLOWER CHEESE

GREEN BEANS, SHALLOT, HAZELNUTS

GARLIC MUSHROOMS

MASHED POTATO

MAC & CHEESE

MUSHY PEAS

CRISP LEAF SALAD, HOUSE DRESSING

PECORINO AND CÈPES FRIES (2.5 supplement)

### Sweets

MILLIONAIRE'S SHORTBREAD  
*tuile, chocolate sorbet* 8.5

TREACLE TART  
*malt ice cream* 8

VIVI ARCTIC ROLL  
*blackberry* 8

BLACK FOREST  
*Kirsch ice cream, Amarena cherry* 8.5

APPLE CRUMBLE  
*custard* 8.5

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

SHERRY TRIFLE 8

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.



(VE) vegan, (V) vegetarian, (GF) gluten friendly.

Please speak to a member of staff about your 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.