

VIVI

À LA CARTE MENU

BREAD & SALTED BUTTER (GFO) 3

COURGETTE FRIES (V) 4.5

To Start

CHICKEN & HAM TERRINE *piccalilli, grilled sourdough* (GFO) 10.5

STEAK TARTARE *grilled sourdough* (GFO) 13

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

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

SALMON GRAVADLAX *potato salad, pickled cucumber, pumpernickel* (GFO) 14.5

PEA & MINT SOUP *cheese straw* (V, GFO) 7.5

ENGLISH ASPARAGUS *sauce gribiche, crisp hen egg* (V, GFO) 8.5

TWICE BAKED CHEESE SOUFFLÉ *piperade, Mornay sauce* (V) 13.5

Salads *Small / Large*

CAESAR SALAD *Cos lettuce, shaved Parmesan, croutons, anchovies, pancetta* (GFO) 9 / 15
with grilled chicken or marinated grilled prawns 12 / 19

CHOPPED SALAD *feta, avocado, cucumber, corn, pomegranate* (V, VEO, GF) 9 / 15
with grilled chicken or marinated grilled prawns 12 / 19

HOT SMOKED SALMON *artichokes, Jersey Royals, olives, green beans, tomato, soft boiled egg* (GFO) 13.5 / 16.5

FREEKAH SALAD *kale, spinach, lemon, mint, toasted seeds* (V) 12.5 / 15.5

BEETROOT & GOAT'S CHEESE SALAD *orange, candied walnuts* (GFO) 13.5 / 16.5

Mains

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

CHICKEN KIEV *minted English peas, crushed Jersey Royal potatoes* 17.5

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

DUCK À L'ORANGE *citrus braised endive* (GF) 24.5

FISH & CHIPS *Guinness battered haddock, minted English peas, tartare sauce* 19.5

ROASTED COD *leeks, hazelnut, caviar* (GF) 22.5

MADRAS ROASTED MONKFISH *spinach, cauliflower bhaji* (GF) 24.5

STEAMED LEMON SOLE *tenderstem broccoli, mussels, chives* (GFO) 26.5

PARMESAN GNOCCHI *broad beans, asparagus, Berkswell cheese, preserved lemon* (V) 14.5

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

From the grill (GF)

Our beef is from the Ayrshire Coast in Scotland & dry aged for 38 days by our butcher HG Walters.

FILLET STEAK 250g 36

RIB EYE STEAK 300g 33

RUMP STEAK 300g 21

All steaks are served with roast garlic & watercress

Sauces: Béarnaise, chimichurri, peppercorn 1.5

CHEERS!

THE SEIFERT 11

Brockmans gin, rosebud syrup, grapefruit

Nibbles

CORONATION CHICKEN BEIGNET 6

DEVILS ON HORSEBACK (GF) 6.5

PARMESAN & SESAME CHEESE STRAWS (V) 4

CAULIFLOWER CHEESE CROQUETTES (GF) 4.5

Sides 4.5

TRUFFLE MAC & CHEESE

CAULIFLOWER CHEESE

GLAZED CARROTS, TARRAGON (GF)

FRENCH FRIES

TRUFFLE & PARMESAN FRIES (1.5 supplement)

JERSEY ROYAL POTATOES WITH PARSLEY

GREEN BEANS, SHALLOT, HAZELNUTS (GF)

MINTED PEAS (GF)

GARLIC MUSHROOMS

CRISP LEAF SALAD, HOUSE DRESSING (GF)

Sweets

AFTER EIGHT 8.5

chocolate biscuit, dark chocolate mousse, mint ice cream

RHUBARB & CUSTARD (GFO) 8.5

candy frosted rhubarb and custard

APPLE & PLUM CRUMBLE (GFO) 8.5

crème fraîche ice cream, custard

RUM BABA (V) 8.5

vanilla ice cream, confit orange, Chantilly

NEAPOLITAN SUNDAE (GFO) 8.5

strawberry, chocolate, vanilla ice cream

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.