



## BRUNCH MENU

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

COURGETTE FRIES (V) 4.5

### Starters

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

STEAK TARTARE *grilled sourdough (GFO)* 13

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

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

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

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

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

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

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

### Mains *Small / Large*

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

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

10 OZ RIB EYE STEAK *fried Burford Brown egg, roasted garlic, watercress (GF)* 33

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

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

CAESAR SALAD *Cos lettuce, shaved Parmesan, croutons, anchovies, pancetta (GFO)* 9 / 15  
*with grilled chicken or marinated grilled prawns* 13 / 22

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

BROAD BEAN & ASPARAGUS GNOCCHI *Berkswell cheese, preserved lemon (V)* 14.5

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

### Sweet Tooth

WAFFLES OR PANCAKES 8.5

*caramelised banana & toasted pecans*

*or dry cured bacon & maple syrup*

*or berry compote & Chantilly cream*

APPLE & PLUM CRUMBLE *crème fraîche ice cream, custard (GFO)* 8.5

RHUBARB & CUSTARD *candy frosted rhubarb and custard (V)* 8.5

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

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

SELECTION OF ICE CREAM (GFO) 6.5

SELECTION OF NEAL'S YARD CHEESES *house chutney, oatcakes* 3 for 11.5

5 for 14.5

## 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

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)

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.