

VIVI

À LA CARTE

FOR THE TABLE...

why hello there...

COURGETTE FRIES *ve.* 6
CORONATION CHICKEN BEIGNET 6
EDAMAME BEANS *gf. ve.* 4.5
PADRON PEPPERS *gf. ve.* 4.5

CAULIFLOWER CHEESE CROQUETTES 4.5
PARMESAN CHEESE STRAWS 4
COLCHESTER ROCK OYSTER *gf.* 3.5
BREAD & SALTED BUTTER *gfo. v.* 3

COCKTAILS

cheers!



BELLINI 8
peach purée, Prosecco

20TH CENTURY 12
Beefeater gin, Cacao Blanc, Lillet, lemon

APEROL SPRITZ 8
Aperol, soda, Prosecco

SIDE CAR 12
Martell VS cognac, Cointreau, lemon

GIN & TONIC 13.5
Gin Mare, Fever Tree Mediterranean, rosemary, basil

STARTERS

COLCHESTER ROCK OYSTERS
shallot vinegar gf. 19.5 half dozen / 38 dozen

CLASSIC PRAWN COCKTAIL 12.5
brown bread, butter gfo.

SEABASS CEVICHE 13.5
cucumber, chilli, coriander gf.

YELLOWFIN TUNA TARTARE 14.5
avocado, sesame, wasabi, mirin dressing

CORNISH CRAB 14.5
crushed avocado, Granny Smith gfo.

SOY & HONEY PORK BELLY BITES 9.5
crisp iceberg, sriracha, Japanese mushroom

AGED BEEF CARPACCIO 13
rocket, Pecorino crisp gf.

CHILLED GAZPACHO 7.5
basil oil v. veo. gfo.

BURRATA & HERITAGE TOMATOES 13.5
toasted almonds, basil v. gf.

MAINS

TUNA STEAK 21.5
courgette, basil, Datterini tomatoes gfo.

SEARED & SMOKED SALMON 23.5
fennel & apple slaw, horseradish crème fraîche

SHRIMP BURGER 19.5
*avocado, spiced mango & black radish salad,
brioche bun*

STEAMED LEMON SOLE 26.5
tenderstem broccoli, mussels, chives gfo.

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

38 DAY AGED 10oz RIBEYE STEAK 35
roasted tomato, watercress, sauce Béarnaise gf.

CHICKEN KIEV 17.5
minted English peas, crushed Charlotte potatoes

IBERICO PORK PRESA 23
butter beans, chorizo, red pepper, hazelnut, parsley gfo.

RACK & BELLY OF WELSH LAMB 24.5
peas, gem lettuce, mint & sour cream gf.

BROAD BEAN & ASPARAGUS GNOCCHI 14.5
Berkswell cheese, preserved lemon v.

CHARRED CAULIFLOWER 19.5
*aubergine, coconut yoghurt, pomegranate,
mint, coriander ve. gf.*

SIDES 4.5

Heritage tomato salad, basil oil *ve. gf.*

Mango & papaya salad *gf.*

Tenderstem broccoli, chilli, almonds *gf. ve.*

Mac & cheese

French fries *gf. ve.*

Truffle & parmesan fries *gf. (1.5 supplement)*

Crushed minted Charlotte potatoes *v. gf.*

Charred gem lettuce, lemon dressing *gf. ve.*

SALADS

CAESAR SALAD

Cos lettuce, shaved Parmesan, croutons, anchovies, pancetta gfo.

small 9 / large 15

with grilled chicken or marinated grilled prawns small 12 / large 19

HOT SMOKED SALMON

artichokes, Charlotte potatoes, olives, green beans, tomato, soft boiled egg gf.

small 13.5 / large 16.5

BEETROOT & GOAT'S CHEESE

orange, candied walnuts gf. small 13.5 / large 16.5

GREEN GODDESS BOWL

freekeh, kale, spinach, lemon, mint, toasted seeds ve.

small 12.5 / large 15.5

SWEET *yummy!*

JAFFA CAKE 8.5
bitter chocolate, blood orange

LEMON MERINGUE 8.5
almond sponge, lemon sorbet

TOFFEE APPLE 8.5
yoghurt ice cream

RUM BABA 8.5
vanilla ice cream, confit orange, Chantilly v.

ETON MESS 8.5
strawberry, Chantilly, basil gf.

RHUBARB & CUSTARD 8.5
candy frosted rhubarb and custard gfo.

ICE CREAM SELECTION 6.5 *gf.*

say cheese!

SELECTION OF NEAL'S YARD CHEESES

house chutney & oatcakes 3 for 11.5 or 5 for 14.5

Please speak to a member of staff about your dietary requirements. Allergens are present in our kitchen. 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.