

VIVI

BRUNCH

FOR THE TABLE...

- COURGETTE FRIES *ve.* 6
- EDAMAME BEANS *ve. gf.* 4.5
- PADRON PEPPERS *ve. gf.* 4.5
- PARMESAN CHEESE STRAWS 4
- BREAD & SALTED BUTTER *gfo. v.* 3

SHAKES & JUICES 6

- KALE KICK**
Kale, spinach, apple juice
- REFRESH YOUR BERRIES**
Apple juice, strawberry, banana, blueberries, mint
- DETOX-ZING**
Blueberries, kiwi, cranberry juice



TREAT YOURSELF TO 1.5 HOURS OF BOTTOMLESS BUBBLES

- MOËT & CHANDON 46
- PROSECCO 21.5

COCKTAILS 8

- VIVI BLOODY MARY
- CLASSIC BELLINI
- APEROL SPRITZ

STARTERS

- COLCHESTER ROCK OYSTERS**
shallot vinegar gf. 19.5 half dozen / 38 dozen
- CLASSIC PRAWN COCKTAIL** 12.5
brown bread, butter gfo.
- SEVERN & WYE SMOKED SALMON** 13
scrambled Burford Brown eggs, toasted sourdough gfo.
- AVOCADO ON GRILLED SOURDOUGH** 12
poached egg & chilli v. gfo. veo.

- EGGS ROYALE** 7 / 12.5
Severn & Wye smoked salmon, poached Burford Brown eggs, brown butter hollandaise sauce gfo.
- EGGS BENEDICT** 6 / 11.5
Yorkshire ham, poached Burford Brown eggs, brown butter hollandaise sauce gfo.
- EGGS FLORENTINE** 5.5 / 10.5
wilted spinach, poached Burford Brown eggs, brown butter hollandaise sauce v. gfo.

- SOY & HONEY PORK BELLY BITES** 9.5
crisp iceberg, sriracha, Japanese mushroom
- AGED BEEF CARPACCIO** 13
rocket, Pecorino crisp gf.
- BURRATA & HERITAGE TOMATOES** 13.5
toasted almonds, basil v. gf.
- VEGAN GRANOLA** 6.5
soya yoghurt, berry compote ve.

MAINS

- SHRIMP BURGER** 19.5
avocado, spiced mango & black radish salad, brioche bun
- TUNA STEAK** 21.5
courgette, basil, Datterini tomatoes gfo.
- HOT SMOKED SALMON SALAD** 13.5 / 16.5
artichokes, Jersey Royals, olives, green beans, tomato, soft boiled egg gfo.

- CAESAR SALAD** 9 / 15
Cos lettuce, shaved Parmesan, croutons, anchovies, pancetta gfo. with grilled chicken or marinated grilled prawns 12 / 19
- HAM, EGG & CHIPS** 13.5
Yorkshire ham, fried egg, watercress gf.
- VIVI HEREFORD BEEF BURGER** 14
aged beef patty, grilled cheese & onion, house slaw gfo.
- CHICKEN KIEV** 17.5
minted English peas, crushed Charlotte potatoes

- 38 DAY AGED 10oz RIBEYE STEAK** 35
roasted tomato, watercress, sauce Béarnaise gf.
- BROAD BEAN & ASPARAGUS GNOCCHI** 14.5
Berkswell cheese, preserved lemon v.
- CHARRED CAULIFLOWER** 19.5
aubergine, coconut yoghurt, pomegranate, mint, coriander ve. gf.

SWEET TOOTH

- 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.

waffles or pancakes 8.5

- caramelised banana & toasted pecans or dry cured bacon & maple syrup or berry compote & Chantilly cream*
- SELECTION OF NEAL'S YARD CHEESES**
house chutney & oatcakes 3 for 11.5 or 5 for 14.5

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.*

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.