

# VIVI

## SET MENU

Two courses for 21.5 // Three courses for 24.5

### FOR THE TABLE

**COURGETTE FRIES** *ve.* 6

**EDAMAME BEANS** *gf. ve.* 4.5

**PADRON PEPPERS** *gf. ve.* 4.5

**PARMESAN CHEESE STRAWS** 4

**BREAD & SALTED BUTTER** *gfo.* 3

### TO START

**HOT SMOKED SALMON** *gf.*

*artichokes, Charlotte potatoes, olives,  
green beans, tomato, soft boiled egg*

**SOY & HONEY PORK BELLY  
BITES**

*crisp iceberg, sriracha, Japanese  
mushroom*

**CHILLED GAZPACHO** *v. veo. gfo.*

*basil oil*

### TO FOLLOW

**CRISP FILLET OF SEA TROUT** *gf.*

*courgette, basil, Datterini tomatoes*

**ROAST CORN FED CHICKEN** *gf.*

*sweetcorn, gem lettuce, tarragon*

**BROAD BEAN & ASPARAGUS**

**GNOCCHI** *v.*

*Berkswell cheese, preserved lemon*

### 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.*

DESSERT  
*sweet!*



**RUM BABA** *v.*

*vanilla ice cream, confit orange, chantilly*

**ICE CREAM SELECTION** *gf.*

**APPLEBY'S CHESHIRE CHEESE** *gfo.*

*seasonal chutney*

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.