

BREAKFAST & BRUNCH

LIGHT START

Granola Bowl	11.50
Greek yogurt, fresh berries, honey	
Fresh Fruit Salad	11.50
Greek yogurt & honey	

EGGS & CLASSICS (All served on toasted sourdough)

Eggs Benedict	11.50
Ham, poached eggs, hollandaise	
Eggs Royale	12.50
Smoked salmon, poached eggs, hollandaise	
Eggs Florentine	11.50
Spinach, poached eggs, hollandaise	
Avocado & Poached Eggs	12.50
Smoked Salmon & Scrambled Eggs	12.50
Three-Egg Omelette	11.50
Choice of: Ham & Cheese / Spinach & Cheese / Mushroom & Cheese	

SWEET PLATES

Vavien American Pancakes	13.50
Bacon, scrambled eggs, maple syrup	
French Toast	12.50
Mixed berries, whipped cream, maple syrup	
Fresh Fruit Pancakes	11.50
Seasonal fruits, whipped cream, maple syrup	

VAVIEN SIGNATURES

The Vavien Big Breakfast	14.95
Poached eggs, bacon, sausage, black pudding, mushrooms, grilled tomato, baked beans, hash browns, sourdough	
The Vavien Garden Breakfast (V)	14.95
Poached eggs, avocado, halloumi, mushrooms, grilled tomato, beans, hash browns	
Vavien Menemen (Shakshuka)	14.95
Slow-cooked tomatoes, peppers & onions with softly scrambled eggs, pepperoni & cheese. Served with warm sourdough	

SUNDAY ROAST

AVAILABLE SUNDAYS

Roast Beef	17.50
Yorkshire pudding, roast potatoes, seasonal vegetables, rich gravy	
Roast Lamb	17.50
Yorkshire pudding, roast potatoes, seasonal vegetables, rich gravy	
Roast Chicken	16.50
Yorkshire pudding, roast potatoes, seasonal vegetables, rich gravy	

VAVIEN LUNCH MENU

SALADS

Grilled Halloumi & Asparagus Salad	13.50
Tomato, cucumber, mixed leaves, toasted sourdough, dukkah dressing	
Waldorf Salad with Candied Walnuts	13.50
Apple, grapes, celery, yogurt dressing	
Swordfish Niçoise	15.50
Green beans, olives, soft-boiled egg	
Chicken Caesar Salad	15.50
Grilled chicken, mixed leaves, anchovy, parmesan, sourdough croutons, classic Caesar dressing	
Salmon Salad	16.50
Grilled salmon, mixed greens, grilled vegetables, asparagus, sourdough bread	

PASTA

Rigatoni Arrabbiata	11.50
San Marzano tomato, chilli, garlic, basil	
Rigatoni Porcini Mushroom & Asparagus	13.50
Parmesan cream, fresh herbs	
Rigatoni Seafood	15.50
Mussels, crayfish, spicy tomato sauce	

TOASTED PANINI (Served with fries and mixed salad)

Tuna Melt & Cheddar	11.50
Red onion, capers	
Mozzarella, Pesto & Tomato	11.50
Goat Cheese, Spinach & Caramelised Onion	11.50

VAVIEN HOUSE BURGERS (Served with fries)

Beef Burger	14.50
Beef patty, lettuce, tomato, gherkin, brioche bun Add: Bacon / Cheddar / Fried Egg +£2	
Chicken Burger	14.00
Grilled chicken, mayonnaise, lettuce, tomato, brioche bun	
Panko-Breaded Goat Cheese Burger	13.50
Homemade pepper jam, lettuce, onion, tomato, brioche bun	

EXTRAS / SIDE DISHES (Add to any breakfast or brunch dish)

Beans / Hash Browns	2.95
Halloumi	4.95
Gluten-Free Toast	2.95
Poached or Scrambled Egg	2.95
Mushrooms / Sausage / Bacon / Avocado / Spinach	3.50
Smoked Salmon	5.25

A LA CARTE

European Mediterranean

TO START / TO SHARE

Artisan Bread, Extra Virgin Olive Oil & Marinated Olives	5.50
Mediterranean Charcuterie Board	10.50
Prosciutto, salami, marinated olives, Brie, mango chutney, toasted sourdough	
European Cheese Selection	8.50
Continental cheeses, mango chutney, grapes, crackers	

STARTERS

Soup of the Day	6.50
With toasted sourdough	
Grilled Goat Cheese & Beetroot Carpaccio	8.00
Mixed leaves, candied walnuts, balsamic glaze	
Pan-Fried Chicken Livers & Black Pudding	7.50
Mixed leaves, red onion, raspberry vinaigrette	
Grilled Mediterranean Vegetable Stack	7.00
Herb oil, aged balsamic	
Snails Vol-au-Vent	8.00
Escargots in pernod garlic cream, puff pastry shell	
Breaded Brie	8.00
Crispy breaded Brie, warm mango chutney	

SALADS

Grilled Halloumi & Asparagus Salad	15.50
Tomato, cucumber, mixed leaves, toasted sourdough, dukkah dressing	
Waldorf Salad with Candied Walnuts	15.50
Apple, grapes, celery, yogurt dressing	
Salmon Salad	16.50
Grilled salmon, mixed greens, grilled vegetables, asparagus, sourdough bread	

PASTA

Rigatoni Porcini Mushroom & Asparagus	15.50
Parmesan cream, fresh herbs	
Rigatoni Seafood	17.50
Mussels, crayfish, prawns, spicy tomato & basil	

A LA CARTE

European Mediterranean

FISH & SEAFOOD

Bouillabaisse	20.00
Mussels, prawns, white fish, toasted sourdough & rouille	
Moules Frites	18.00
Choice of: - Portuguese Style Tomato, garlic, white wine, mild spice - Cream & Garlic White wine, garlic, cream, parsley	
Pan-Fried Salmon Fillet	19.00
Creamy crayfish & Prosecco sauce, boiled new potatoes	
Char-Grilled Swordfish Loin	18.50
Roasted Mediterranean vegetables, parsley mashed potatoes, nut-free green pesto	

MEAT

32 Days Char-Grilled Rib-Eye Steak - French fries	24.00
Choice of sauce: - Three Peppercorn - Smoked Paprika Garlic Butter - Mushroom	
Oven-Roasted Lamb Rump	18.00
Grilled vegetables, acacia honey, rosemary jus, sautéed potatoes	
Stuffed Chicken Breast	17.50
Herb mascarpone, prosciutto, creamy mushroom sauce, sautéed potatoes	
Classic French Beef Stew	20.00
Red wine, root vegetables, creamy mashed potatoes	

SIDE DISHES

French Fries	3.95
Sautéed Garlic Herb Potatoes	3.95
Mashed Potatoes	3.95
Mixed Vegetables	4.50
Mixed Green Salad	4.00

A 10% service charge will be added for tables of 6 or more people.

Some dishes may contain allergic ingredients, please ask a member of staff if you have an allergy or specific dietary requirements