



**Mesdames et Messieurs Bienvenue à Vivre**

**“At Vivre restaurant we aim to provide all dinners with the classic unique Sofitel touch. Our talented chefs will ensure your dishes are of the highest quality and full of flavours.**

**Our Vivre restaurant team will guarantee all your needs are catered for whilst providing a tailor-made service.**

**Please sit back, relax and enjoy your evening and let our Vivre team look after the rest.”**



**AA Rosette  
Award**

**Bonne soirée et bon appétit**  
*Good evening and enjoy your meal*



## Soups

<b>Soupe du Jour (v)</b> <i>seasonal garnish</i>	£7.00
<b>Mushroom Soup (v)</b> <i>quenelle of Mushroom and Asparagus (v)</i>	£7.00

## Starters

<b>Insalata Caprese</b> <i>burratini, heirloom tomato, basil, aged balsamic</i>	£9.50
<b>Cornish Crab</b> <i>granny smith apple and pernod foam</i>	£10.00
<b>Chicken Liver Parfait</b> <i>toasted brioche, real ale chutney</i>	£9.00
<b>Roquefort and Grilled Nectarine Salad (v)</b> <i>summer leaves, macadamia nuts, honey vinaigrette</i>	£8.50
<b>Salt &amp; Pepper Squid</b> <i>bonito emulsion, citrus salad</i>	£8.50
<b>Assiette of Beetroot (v)</b> <i>roasted, puree and pickled, goat cheese curd</i>	£9.00
<b>Classic Caesar Salad</b> <i>baby gem, ciabatta croutons, parmesan shavings, anchovy and parmesan emulsion</i>	£8.00



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L'EXPERIENCE DES SAVEURS



## Steaks

All our steaks are dry aged for a minimum of 28 days and are from Surrey farm. Our steaks are served with french fries, vine cherry tomato, sautéed paris brown mushroom, confit garlic and watercress. Your choice of béarnaise sauce, peppercorn sauce and café de paris butter.

Sirloin Steak 250gr	£34.00
Rib Eye Steak 250gr	£34.00
Fillet Steak 200gr	£36.00

## Sides

Asparagus with Hollandaise Sauce	£6.00
Selection of Mixed Summer Vegetables	£4.50
Mash Potatoes	£4.50
French Fries	£4.50
Chunky Chips	£4.50
Triple Cooked Chips	£5.00
Tossed Summer Salad	£4.50
Sautéed Paris Brown Mushrooms with Chopped Parsley	£5.00



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## From the Land

**Chimichurri Poussin** £19.00  
*sweet mash potatoes, grilled asparagus and tenderstem broccoli*

**English Rack of Lamb** £34.00  
*potato fondant, garlic purée, lamb scotch egg, carrot and courgette*

**Baby Back Pork Ribs** £20.00  
*in chipotle and Jack Daniel barbeque sauce, grilled corn on the cob, apple cabbage coleslaw and chunky chips*

**British Beef Burger** £17.00  
*caramelised onion in a toasted brioche bun served with French fries*  
**Add cheddar cheese £1.00**  
**Add bacon £1.00**

**Grilled Chicken Caesar Salad** £15.50  
*baby gem, ciabatta croutons, parmesan shavings, anchovy and parmesan emulsion*

## From the Sea

**Risotto Fruits de Mer** £18.00  
*selection of seafood cooked in an aromatic saffron risotto*

**Fish and Chips** £18.00  
*beer battered sustainable catch of the day served with triple cooked chips, crushed garden peas and mint, tartar sauce*

**Pan Fried Sea Bass** £19.50  
*melted spinach, ragout of beans, leeks and pancetta*



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## Pizzas

(Home-made rustic pizzas made to 12 inches)

<b>Margarita Pizza (v)</b> <i>Classic italian pizza with marinara sauce, mozzarella and oregano</i>	£14.00
<b>Shepherd's Pizza</b> <i>goat cheese, chorizo, salami, sundried tomatoes, jalapenos</i>	£16.00
<b>Southern Supreme Pizza</b> <i>cajun chicken, ham, sweetcorn, mushroom, spinach</i>	£17.00
<b>Mediterranean Pizza (v)</b> <i>feta, tomatoes, red onion, green peppers, olives and fresh oregano</i>	£16.00
<b>Shahi Pizza</b> <i>chorizo, tikka chicken, salami, spinach, red onion, jalapeños</i>	£18.00

## Pastas

<b>Penne a la Carbonara</b> <i>lardons of smoked pancetta &amp; garlic cooked in a liaison</i>	£17.50
<b>Potato Gnocchi (v)</b> <i>red pimento cream and roasted Mediterranean vegetables</i>	£17.00
<b>Risotto Primavera (v)</b> <i>garden peas and asparagus spears cooked in a buttery parmesan risotto, pink peppercorn and parmesan crisp</i>	£16.50



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## Asian Corner

<b>Chicken Thai Green Curry</b>	£17.50
<i>succulent pieces of chicken cooked in a green Thai curry sauce finished with coconut milk served with coconut rice, salad &amp; prawn crackers</i>	
<b>Seafood Thai Green Curry</b>	£21.00
<i>succulent pieces of seafood cooked in a green Thai curry sauce finished with coconut milk served with coconut rice &amp; prawn crackers</i>	
<b>Indian Butter Chicken (n)</b>	£19.00
<i>tender morsels of chicken marinated in tikka spices roasted in the oven and finished in a silky lightly spiced tomato sauce, served with basmati rice, naan bread and papadums</i>	
<b>Indian Paneer Tikka Massala (v)</b>	£16.50
<i>cottage cheese marinated in yogurt and tikka spices then roasted in the oven finished in a silky lightly spiced tomato sauce served with basmati rice, naan bread &amp; papadums</i>	
<b>Karahi Lamb Masala</b>	£18.50
<i>tender pieces of spring lamb cooked in a rich onion gravy served with basmati rice, naan bread &amp; papadums</i>	

All our prices include value added tax at the prevailing rate. An optional service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, Please let us know before ordering.

Full allergen information is available, please ask a team member for details.

v = Suitable for vegetarian

n = Contains nuts



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## Kids Menu

### Starters

Tomato Soup	£3.75
Caesar Salad <i>with croutons and parmesan</i>	£4.50

### Main courses

Margarita Pizza (v)	£6.50
Penne Pasta <i>with tomato sauce</i>	£4.95
Grilled Chicken* <i>creamy mash and mixed vegetables</i>	£6.95
Sautéed Sea Bass Fillet <i>creamy mash and mixt vegetables</i>	£7.50

Some of our dishes may contain trace of nuts, wheat and garlic,  
Please ask your server for details and inform us of any allergies.

## Desserts

Strawberry & Lime Cheesecake <i>mint ice-cream, strawberry compote ,coulis</i>	£3.25
Caramel & Chocolate Tart <i>salted peanuts, raspberry sorbet</i>	£3.25
Ice Cream Selection	£3.95

## Drinks

Fruit Juices	£2.75
Soft Drinks	£2.75
Mixed Fruit Juice Cocktail	£3.25
Cold Milk	£2.00
Hot Chocolate	£4.00

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