

BIENVENUE À

Vivre

Indulge in a vibrant dining experience at Vivre, where the art of culinary exploration meets a lively, family-friendly ambiance.

Our all-day restaurant is a celebration of global flavours, offering a diverse menu that spans classic British dishes and delectable recipes from around the world.

Prepare to embark on a sensory journey as you savour intense aromas and exquisite flavours, brought to life through live cooking.

At Vivre, we promise to make every meal a true feast for your senses.

All prices include VAT. A discretionary 12.5% will be automatically added to your bill.

Please bring to our attention any food allergy or intolerance you may have.

Starters

GARLIC MUSHROOM BRUSCHETTA (565cal) £9.50 

*Creamed chestnut mushrooms, sourdough, lemon zest, parsley and rocket leaves
(Milk, Gluten, Mustard)*

CAULIFLOWER SOUP (313cal) £9.50 

*Creamy cauliflower soup served with chestnut polonaise crumb, fennel, finished with a drizzle of herb oil
(Egg, Gluten)*

CLASSIC CAESAR SALAD (187cal) £13.00

*Romaine lettuce, parmesan, garlic croutons, Caesar dressing and anchovies
(optional)*

ADD: GRILLED SALMON (192 Cal) £8.50

ADD: GRILLED CHICKEN BREAST (153 Cal) £6.50

(Gluten, Eggs, Fish, Milk,)

CHICKEN LIVER PARFAIT (637cal) £13.00

*Fresh orange and radish salad, onion marmalade served on a toasted brioche
(Gluten, Milk, Egg, Sulphur)*

BAKED GOATS' CHEESE CROTTIN (422cal) £15.00 

*Hazelnuts, roasted beetroot, chicory marmalade with honey mustard
dressing
(Milk, Nuts, Mustard, Egg, Celery)*

KING PRAWN SKEWERS (457cal) £16.50

*Served with Asian coleslaw, a side of prawn crackers with satay dip
(Gluten, Crustaceans, Nuts, Sesame, Soya, Celery, Mustard, Sulphur)*

CHA GIO VIETNAMESE SPRING ROLLS (457cal) £16.00

*Freshly made crispy rice paper filled with ground pork, prawns and
mushrooms
served with gem lettuce with nuoc cham dipping sauce
(Fish, Crustaceans, Egg, Milk, Gluten)*



Vegan



Vegetarian



De-light



Locally
Sourced

Mains

REDEFINED VEGAN BURGER (1039 cal) £19.00

Plant-based patty, iceberg lettuce, gherkin, tomato, vegan cheese, vegan mayo, toasted vegan brioche bun and fries
(Gluten, Soya)

SMOKED HADDOCK & SALMON FISH CAKE (523 cal) £20.00

Wilted spinach finished with Albert sauce
(Gluten, Mustard, Egg, Milk, Fish, Celery)

SHEPHERD'S PIE (663 cal) £19.50

Minced lamb topped with mash, glazed carrots and sautéed kale
(Gluten, Fish, Milk, Sulphur)

SOFITEL GOURMET BEEF BURGER (1036 cal) £21.00

Brioche bun, streaky bacon, smoked cheese, iceberg lettuce, tomato, gherkin, mayo, onion rings and fries
(Gluten, Milk, Egg, Sesame, Soya)

PAN-FRIED STONE BASS (614 cal) £22.00

Chorizo and bean casserole, roast and new potatoes finished with a dressing of olive oil
(Sulphur, Fish)

TRADITIONAL FISH & CHIPS (723 cal) £21.50

Crispy beer battered haddock, crushed peas and thick-cut chips
(Fish, Milk, Gluten, Mustard, Egg)

BRAISED PORK BELLY (1200 cal) £24.50





Buttered hispi cabbage, apple puree, mustard mash with cider jus
(Milk, Mustard, Sulphur)

CORN FED CHICKEN BREAST (548 cal) £24.50


Charred leeks, potato terrine, wild mushroom with mushroom ketchup and leek sauce
(Milk, Sulphur)

HEREFORD RIB OF BEEF (1177 cal) £31.00

Polenta and rosemary mash, braised carrot with dripping crumb and Brussels sprouts

(Milk, Mustard, Sulphur, Gluten)
   
Vegan Vegetarian Dairy-free Locally Sourced

From the Grill

SURREY CHARGRILLED DRY AGED 8OZ RIB-EYE STEAK (1391 cal) £41.00 


Caramelised shallots, cherry tomatoes, Portobello mushroom, with thick-cut chips and a choice of sauce (Gluten)

Peppercorn sauce (114 cal) (Milk, Sulphur)

Red wine jus (42 cal) (Sulphur)


Albert sauce (648 cal) (Gluten, Egg, Mustard, Milk)


SIDES £5.50 EACH

Cauliflower cheese (Milk, Gluten) (386 cal) 

Green salad with classic vinaigrette (Sulphur) (187 cal) 

Mixed seasonal greens (67 cal) 

Thick-cut chips (Gluten) (184 cal) 

Sweet potato fries (Gluten) (396 cal) 



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Italian Cuisine

12" PIZZA

MARGHERITA (872 cal) £16.00 

Baby mozzarella, tomato passata with fresh basil
(Gluten, Milk, Soya)

PEPPERONI (864 cal) £16.00

Pepperoni, tomato passata with dried oregano
(Gluten, Milk, Soya)

PARMA HAM (842 cal) £19.00

*Parma ham, fresh rocket, parmesan cheese shavings, baby mozzarella,
tomato passata with fresh basil*
(Gluten, Milk, Soya)

ADD: BURRATA (190 cal) £2.50 

(milk)

PASTA


*Artisanal Italian pasta, Rustichella d'Abruzzo, made with durum wheat
semolina*

VEGAN BOLOGNESE (450 cal) £17.00 

Penne, mixed vegetables, pulled mushroom with vegan hard cheese
(Gluten, Soya, Sulphites)

ALFREDO (1169 cal) £17.00

Spaghetti, bacon lardons, cream, grated parmesan
(Gluten, Milk)

ARRABBIATA (589 cal) £17.00 

Penne pasta, parsley, spicy tomato sauce
(Gluten)

ADD: PRAWNS (192 cal) £12.00

(Crustaceans)

ADD: CHICKEN (153 cal) £6.50



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Curry

THAI GREEN CURRY ASIAN VEG AND TOFU (851 cal) £18.50 

Bok choy, bell peppers, baby corn, bean sprouts, tofu, fluffy jasmine rice and green salad
(Sulphur, Soy, Sesame)

CHICKPEA CURRY (875 cal) £19.50 

Cumin rice, garlic naan, poppadums and mango chutney
(Gluten, Milk)

BUTTER CHICKEN (1213 cal) £24.00

Cumin rice, garlic naan, poppadums and mango chutney
(Gluten, Milk, Nuts, Mustard,)

LAMB BHUNA (1141 cal) £25.00

Cumin rice, garlic naan, poppadums and mango chutney
(Gluten, Celery, Mustard, Milk)

THAI GREEN CURRY ASIAN VEG AND MIXED SEAFOOD (1028 cal) £25.00

Prawns, mussels and squid mixed with seasonal vegetables, fluffy jasmine rice, prawn crackers and green salad
(Shellfish, Fish, Sulphur, Soy, Sesame)



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