

CLAUDE BOSI BIBENDUM

Lunch A la Carte (sample menu)

Starters

- French asparagus, black truffle and pickled elderflower £28
- Vegetables Nosotto, obsiblu prawns, Asian pomelo £25
- French Veal sweetbread, wild garlic, Italian lemon, black olives £24
- Scottish scallops "à la Parisienne", black truffle £36
- Cornish cock crab, Yorkshire rhubarb & cardamom £34
- Duck jelly, Oscietra caviar, spring onion, smoked sturgeon £39

Main courses

- My mum's tripe & cuttlefish gratin pig's ear & ham cake £28
- Galician beef fillet, 28 hours baked beetroot, smoked eel & beetroot sauce £48
- Brittany rabbit langoustine, artichoke barigoule £38
- Turbot "à la Grenobloise" £42
- Scottish lobster Singaporean pepper sauce £48
- FOR TWO Roast chicken "de Bresse", Morels & Vin Jaune
£55 pp

Desserts

- Whisky & chocolate soufflé, coffee ice cream (25 mins) £15
- Olive oil parfait pear and marron glacé £15
- Cep vacherin banana, crème fraîche £15
- Yorkshire rhubarb millefeuille, yuzu and coconut £15
- Blood orange givrée, warm doughnuts £15
- Ice cream trolley honey Madeleines £15
- Chocolate tart sabayon, Indonesia basil ice cream £15
- European cheese board £20

Tasting menu

6 courses £120

Opening times

Lunch

Wednesday-Sunday 12pm-2:15pm

Dinner

Wednesday-Friday 6:30pm-9:45pm

Saturday 6:30pm-10pm

Sunday 6:30pm-9pm

Closed Monday & Tuesday



CLAUDE BOSI BIBENDUM

Set Lunch (Wednesday to Saturday)

(sample menu)

2 courses £35 or 3 courses £40

Lunch wine package 3 courses, 1/2 bottle of wine & coffee £55

Starters

Stuffed macaroni, veal sweetbread and salsify

or

English brown shrimp "aspic", macedoine of winter root vegetables

Main courses

Cornish monkfish "Bourride style"

or

Lunch carvery, from the trolley

Desserts

Ice cream trolley, warm honey Madeleines

or

Tarte Tatin parfait, Golden raisins and Calvados

or

Chef's selection of 3 cheeses

(£10 supplement)

Sunday Lunch

2 courses £41.50 or 3 courses £50

Lunch wine package 3 courses, 1/2 bottle of wine & coffee £65

Starter

Lobster bisque

Main courses

Sunday roast, traditional accompaniments

Desserts

Ice cream trolley, warm honey Madeleines

or

Chef's selection of 3 cheeses

(£10 supplement)

Opening times

Lunch

Wednesday-Sunday 12pm-2:15pm

Dinner

Wednesday-Friday 6:30pm-9:45pm

Saturday 6:30pm-10pm

Sunday 6:30pm-9pm

Closed Monday & Tuesday



CLAUDE BOSI BIBENDUM

Dinner A la Carte

(sample menu)
3 courses £100

Starters

French asparagus, black truffle and pickled elderflower
Vegetables Nosotto, obsibue prawns, Asian pomelo
French Veal sweetbread, wild garlic, Italian lemon, black olives
Scottish scallops "à la Parisienne", black truffle
Cornish cock crab, , Yorkshire rhubarb & cardamom
Duck jelly Oscietra caviar, Spring onion, smoked sturgeon (*£10 supplement*)

Main courses

My mum's tripe & cuttlefish gratin pig's ear & ham cake
Galician beef fillet, 28 hours baked beetroot, smoked eel & beetroot sauce
Brittany rabbit langoustine, artichoke barigoule
Turbot "à la Grenobloise"
Scottish lobster Singaporean pepper sauce (*£15 supplement*)

FOR TWO Roast chicken"de Bresse", Morels & Vin Jaune (*£10 supplement pp*)

Desserts

Whisky & chocolate soufflé, coffee ice cream (25 mins)
Olive oil parfait pear and marron glacé
Cep vacherin banana, crème fraîche
Yorkshire rhubarb millefeuille, yuzu and coconut
Blood orange givrée, warm doughnuts
Chocolate tart Sabayon, indonesia basil ice cream
Ice cream trolley honey Madeleines

European cheese board (*£10 supplement pp*)

Tasting menu

6 courses £120

Opening times

Lunch

Wednesday-Sunday 12pm-2:15pm

Dinner

Wednesday-Friday 6:30pm-9:45pm

Saturday 6:30pm-10pm

Sunday 6:30pm-9pm

Closed Monday & Tuesday