

CLAUDE BOSI BIBENDUM

Lunch A la Carte (sample menu)

Starters

- French asparagus, smoked hay Hollandaise, confit Italian lemon and hazelnuts £28
Vegetables nosotto, obsiblué prawns, Asian pomelo £25
French veal sweetbread, wild garlic, Italian lemon, black olives £24
King langoustine, grilled and chilled, smoked pike roe, iced consommé £38
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
Cornish sea bream, new season morels, wild lime, coffee & tarragon £42
Scottish lobster, Singaporean pepper sauce £48
Somerset goat kid, Scottish razor clams, sea lettuce sauce £38
FOR TWO Roast chicken "de Bresse", morels & Vin Jaune £55 pp

Desserts

- Whisky & chocolate soufflé, coffee ice cream (25 mins) £15
Gariguettes strawberries, olive oil and lime parfait £15
Cep vacherin banana, crème fraîche £15
Yorkshire rhubarb millefeuille, yuzu and coconut £15
Ice cream trolley, honey Madeleines £15
Chocolate tart sabayon, Indonesian 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

Jersey Royal pearl, goat cheese and wild garlic
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, smoked hay Hollandaise, confit Italian lemon and hazelnuts
Vegetable nosotto, obsiblue prawns, Asian pomelo
French Veal sweetbread, wild garlic, Italian lemon, black olives
King langoustine, grilled and chilled, smoked pike roe, iced consommé
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"
Cornish sea bream, new season morels, wild lime, coffee and tarragon
Scottish lobster, Singaporean pepper sauce (*£15 supplement*)
Somerset goat kid, Scottish razor clams, sea lettuce sauce
FOR TWO Roast chicken "de Bresse", morels & Vin Jaune (*£20 supplement pp*)

Desserts

Whisky & chocolate soufflé, coffee ice cream (25 mins)
Gariguette strawberries, olive oil and lime parfait
Cep vacherin, banana, crème fraîche
Yorkshire rhubarb millefeuille, yuzu and coconut
Chocolate tart Sabayon, Indonesian 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