

SAMPLE MENU



STARTERS

Cornish cock crab

New season elderflower, Granny Smith & Cornish sea herbs

King langoustine

Grilled & chilled, smoked pike roe, iced consommé

French veal sweetbread

Black garlic, gremolata

Duck jelly

Oscietra caviar, spring onion & smoked sturgeon



MAIN COURSES

Turbot

“A la Grenobloise”

Scottish lobster

“Singaporean” pepper sauce

My mum’s tripe & cuttlefish gratin

Pig’s ear & ham cake

Brittany rabbit

Langoustine, artichoke barigoule

Roast chicken “de Bresse”

Tarragon & Barton Court crayfish jus



DESSERTS

English strawberry

Caramelised pistachio sponge,

Cep vacherin

Banana, crème fraîche

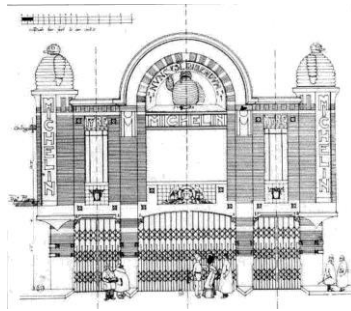
Chocolate tart sabayon

Indonesian basil ice cream

Ice cream trolley


Honey madeleines

WELCOME TO CLAUDE BOSI @ BIBENDUM



Lunch A la Carte
Dishes individually priced


Set Lunch (Wednesday to Saturday)
2 courses £35 3 courses £40
3 courses and half a bottle of wine and coffee £55

 Opening time: Wednesday to Sunday 12pm until 2:15pm

SURPRISE TASTING MENU
(available lunch & dinner)

6 courses £120
6 wines to accompany £85

A la Carte
3 courses £100

 Opening time: Wednesday to Friday 6:30pm until 9:45pm
Opening time: Saturday 6:30pm until 10pm
Opening time: Sunday 6:30pm until 9pm