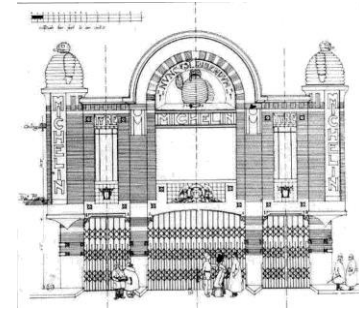



WELCOME TO CLAUDE BOSI @ BIBENDUM




Lunch A la Carte
Dishes individually priced

Sunday lunch
Sunday roast
Traditional accompaniments
£33
(£15 supplement for *Galician beef fillet*)

 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

STARTERS

Vegetable Nosotto

Obsiblu prawns, Californian grapefruit

Barton Court crayfish

English radish salad, tomato & strawberry “sauce vierge”

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


prices inclusive of VAT
please ask for allergy information


MAIN COURSES

Turbot 
“A la Grenobloise”

Cornish sea bream
New season girolles, smoked almonds, apricot

Scottish lobster 
Singaporean pepper sauce

My mum’s tripe & cuttlefish gratin 
Pig’s ear & ham cake

Brittany rabbit 
Langoustine, artichoke barigoule

Somerset goat kid
Scottish razor clams, sea lettuce sauce

French squab pigeon
28 hours baked beetroot, smoked eel & beetroot sauce

FOR TWO

Roast chicken “de Bresse” 
Tarragon & Barton Court crayfish jus

prices inclusive of VAT
please ask for allergy information

CHEESE

European cheese board

DESSERTS

Wild strawberries


Caramelised pistachio sponge, elderflower


Millefeuille

French yellow peach, Earl Grey ice cream

Chocolate tart sabayon

Indonesian basil ice cream

Whisky and chocolate soufflé (25 mins) 
Coffee ice cream

Wild sour cherry vacherin 
almond, crème fraîche

Ice cream trolley
Honey madeleines