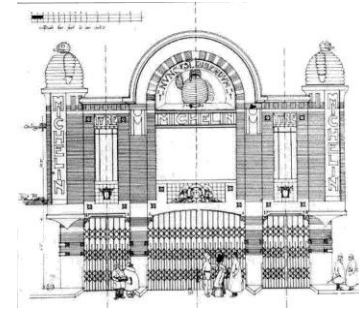



WELCOME TO CLAUDE BOSI @ BIBENDUM




Lunch A la Carte
Dishes individually priced

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

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

STARTERS

Vegetable Nosotto

Smoked English sweetcorn, Obsiblue prawns & pomegranate

Barton Court crayfish

English radish salad, tomato & strawberry “sauce vierge”

Cornish cock crab

Smoked kipper & cucumber

King langoustine

Grilled & chilled, smoked pike roe, iced consommé

Roast veal sweetbread

Anchovies & Genovese basil

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
Mirabelle & Victoria plums

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
“Paimpol” coco beans, smoked eel, lemon & mustard

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

Tulameen raspberry
Caramelised pistachio sponge

Black fig millefeuille 
French yellow peach, Earl Grey ice cream

Black forest soufflé (25 mins) 
Griottine ice cream

Vacherin 
New season cep & banana

Ice cream trolley
Honey madeleines