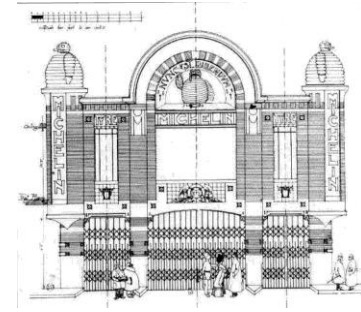


WELCOME TO CLAUDE BOSI @ BIBENDUM



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

New season parsley root, blackberry, curry oil

Cornish cock crab

Smoked kipper & cucumber

Hand-dived scallops

Tartare and air-dried, lime leaf consommé

Adour foie gras

Pear & liquorice

Morecambe Prawns

Smoked beurre blanc, Paris mushroom, Daurenki caviar

Duck jelly


Petrossian Special Reserve caviar, spring onion & smoked sturgeon


prices inclusive of VAT
please ask for allergy information

MAIN COURSES


Turbot 
“A la Grenobloise”

Line-caught Seabass
Cooked in meadowsweet salt crust, Scottish girolles, new season walnut

Scottish lobster 
Singaporean pepper sauce

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

French veal sweetbread
Cooked in hay, bitter leaf salad, Autumn truffle sauce

Brittany rabbit 
Langoustine, artichoke barigoule

Anjou pigeon
Cauliflower à la Grecque, capers & golden raisin 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

English blackberries and blackcurrants
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