

# BIBENDUM

## OYSTER BAR

CHAMPAGNE & SPARKLING WINE	GLASS	HALF BTL	BOTTLE
	125 ML	375ML	750ML
Monsieur "S" Blanquette de Limoux, Languedoc, France, 2014	8.50		49.00
Domaine de Veilloux, Rosé, Crémant de Loire, France, NV	10.00	58.00	
Lamiable, Grand Cru Extra Brut, Champagne, France, NV	13.50	78.00	
Chartogne-Taillet, St-Anne, Champagne, France, NV			85.00
Billecart-Salmon, Brut Réserve, Champagne, France, NV		58.00	106.00
Billecart-Salmon, Brut Rosé, Champagne, France, NV		78.00	
Veuve Clicquot, Champagne, France, NV		59.00	
Gosset, Brut Excellence, Champagne, France, NV			109.00
Aurélien Suenen, Blanc de Blancs Grand Cru, Champagne, France, 2013			109.00
Benoît Lahaye, Rosé, Champagne, France, NV			119.00
WHITE WINE	GLASS	CARAFE	BOTTLE
	175ML	500ML	750ML
Château Fontainebleau (vermentino ugni blanc) Provence, France, 2015	6.50	18.00	26.00
Ciello Bianco (catarratto) Sicily, Italy, 2016	7.00	19.00	28.00
Reyneke Organic (sauvignon blanc sémillon) Stellenbosch, South Africa, 2015	8.00	22.00	32.50
Château de la Mirande, Picpoul de Pinet (piquepoul) Languedoc, France, 2016	8.50	23.50	35.00
Domaine de Belle Vue, Gabbro (melon de bourgogne) Muscadet, Loire, France, 2015	10.50	29.00	43.00
Clos Clare (riesling) Clare Valley, Australia, 2011			55.00
Gérard Duplessis, Chablis (chardonnay), Burgundy, France 2013			60.00
Bachelet-Monnot, Santenay (chardonnay), Burgundy, France 2011			65.00
Domaine Josp Meyer, Le Dragon (riesling) Alsace, France, 2014			92.00
Marc Colin, Puligny-Montrachet, Le Trézain (chardonnay) Burgundy, France, 2014			114.00
ROSÉ WINE	GLASS	CARAFE	BOTTLE
	175ML	500ML	750ML
Château Fontainebleau (grenache syrah cinsault) Provence, France, 2015	6.50	18.00	26.00
Les Aphillanthes (cinsault carignan grenache) Côtes-du-Rhône, France, 2015	9.50	26.00	38.00
Château St. Anne (mourvèdre grenache) Provence, Bandol, France, 2015			69.00
RED WINE	GLASS	CARAFE	BOTTLE
	175ML	500ML	750ML
Château Fontainebleau (grenache cabernet sauvignon) Provence, France, 2015	6.50	18.00	26.00
Reyneke, Organic (shiraz cabernet sauvignon) Stellenbosch, South Africa, 2015	8.00	22.00	33.00
Keermont, Companion (merlot petit verdot cab.franc) Stellenbosch, South Africa, 2012	11.00	33.00	45.00
Mas de L'Escarida (merlot) Ardèche, Rhône, France, 2014			45.00
Château La Gasparde (merlot cabernet sauvignon) Côtes de Castillon, Bordeaux, France, 2010			55.00
Domaine Besson, Le Haut Colombier (pinot noir) Givry, Burgundy, France, 2010			59.00
Montesecondo, Chianti Classico (sangiovese) Tuscany, Italy, 2014			61.00
Michel Lafarge, Côte de Beaune (pinot noir) Burgundy, France, 2010			77.00
SWEET WINE	GLASS		BOTTLE
	100ML		750ML
Fonseca, Port Bin 27 (touriga nacional touriga franca tinta roriz et al.) Portugal	6.00		38.00
Château Pierre-Bise (chenin blanc) Côteaux du Layon, Loire, France	11.00		55.00

FOR A FURTHER SELECTION, PLEASE ASK TO SEE THE WINE LIST FROM OUR RESTAURANT

CLAUDE BOSI  
BIBENDUM

WINE BY THE GLASS AVAILABLE IN MEASURES OF 125ML ON REQUEST • SPIRIT MEASURES ARE 50ML UNLESS OTHERWISE SPECIFIED.  
AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED

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### Starters

Honeymoon melon, Parma ham .....	10.50
Cornish lobster bisque .....	12.00
Terrine de foie gras Sauternes jelly .....	12.50
English burrata ( <i>mozzarella</i> ), olive oil, black pepper ( <i>v</i> ) .....	12.50
Cornish lobster cocktail salad .....	16.50
Dressed Cornish crab .....	17.50
Ceviche .....	11.50
Citrus-cured fish, lemon, onion & chilli pepper <i>served with</i> avocado & cucumber	
London Cure trout .....	12.50
Traditionally oak-smoked <i>served with</i> rye bread	
Classic Caesar salad .....	9.00
Romaine lettuce, croutons, parmesan, lemon, olive oil, egg, Worcester sauce, garlic & black pepper	
add chicken .....	14.50
add Cornish lobster .....	29.50



### Today's specials

Please see our blackboard



### Mains

Gnocchi ( <i>v</i> ) Peas, broad beans, mint & basil pesto .....	14.50
Fish & chips mushy peas, tartare sauce .....	14.50
Moules marinière string fries .....	16.50
Calf's liver bacon & onion .....	19.50
Black leg chicken breast tarragon sauce .....	22.50
Lobster spaghetti .....	27.00
Cornish turbot sauce beurre blanc .....	28.00
Fillet steak au poivre .....	29.50

### Sides and salads

Bread basket 2.80	Seasonal greens 3.50	String fries 3.50
Rocket and parmesan 4.00	Steamed potatoes 3.50	Marinated tomato salad 7.50

### Desserts

Selection of ice creams ( <i>per scoop</i> ) .....	2.50
Cherry clafoutis, pistachio ice cream .....	7.50
Orange crème brûlée .....	7.00
Chocolate fondant vanilla ice cream .....	8.50
Sherry trifle .....	9.50
Traditional cheese board .....	12.50

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SHELLFISH, CAVIAR AND OYSTERS AVAILABLE TO TAKE AWAY ON REQUEST

