

**CLAUDE BOSI**  
**BIBENDUM**

A LA CARTE DINNER  
(*SAMPLE MENU*)

**Starters**

**Wheat-free soupe au pistou dumpling**  
Obsiblue prawn, Genovese pesto consommé

**Hand-dived Scottish scallops**  
Strawberry "sauce vierge"

**Cornish cock crab**  
White peach, pickled baby peach

**Vealsweetbread**  
Black garlic, gremolata

**Duck jelly**  
Oscietra caviar, Spring onion, smoked sturgeon  
(£10 supplement)

**3 courses £85**  
prices inclusive of VAT  
please ask for allergy information



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**Main courses**

**John Dory**

Slow-baked Vesuvian tomato, lime and vanilla sweet & sour

**Cornish turbot**

'Grenobloise'

**My mum's tripe & cuttlefish gratin**

Pig's ear & ham cake

**Brittany rabbit**

Langoustine, artichoke barigoule

**Rack of veal**

New season English peas, smoked eel, raspberry

**Anjou pigeon**

"Satay style"

FOR TWO

**Roast black leg chicken**

Tarragon jus

**3 courses £85**

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**Cheese**

**European cheese board**  
(Extra course £15 supplement)

**Desserts**

**Citrus & pineapple parfait**

**Chocolate & English pea millefeuille**  
Coconut, peppermint ice cream

**Griottine vacherin**  
Amaretto ice cream

**Bibendum chocolate soufflé** (*25 mins*)  
Indonesian basil ice cream

**Ice cream trolley**  
Honey Madeleines

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