

**CLAUDE BOSI**  
**BIBENDUM**

A LA CARTE LUNCH  
(*SAMPLE MENU*)

**Starters**

**Wheat-free soupe au pistou dumpling**  
Obsiblu prawn, Genovese pesto consommé  
£19

**Hand-dived Scottish scallops**  
Strawberry "sauce vierge"  
£24

**Cornish cock crab**  
White peach, pickled baby peach  
£32

**Veal sweetbread**  
Black garlic, gremolata  
£24

**Duck jelly**  
Oscietra caviar, Spring onion, smoked sturgeon  
£39

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  
£35

**Cornish turbot**

'Grenobloise'  
£36

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

Pig's ear & ham cake  
£28

**Brittany rabbit**

Langoustine, artichoke barigoule  
£34

**Rack of veal**

New season English peas, smoked eel, raspberry  
£36

**Anjou pigeon**

"Satay style"  
£39

**FOR TWO**

**Roast black leg chicken**

Tarragon jus  
£35.50pp

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**Cheese**

**European cheese board**  
£15

**Desserts**

**Citrus & pineapple parfait**  
£12

**Chocolate & English pea millefeuille**  
Coconut, peppermint ice cream  
£12

**Griottine vacherin**  
Amaretto ice cream  
£14

**Bibendum chocolate soufflé** (*25 mins*)  
Indonesian basil ice cream  
£14

**Ice cream trolley**  
Honey Madeleines  
£10

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