

# CLAUDE BOSI BIBENDUM

## Lunch A la Carte (sample menu)

### Starters

- French asparagus, black truffle and pickled elderflower £28
- Veal sweetbread Seaweed butter, monk's beard and confit Italian lemon £24
- Hand dived Scottish scallops "à la Parisienne" £36
- Cornish cock crab smoked kipper and cucumber £34
- Duck jelly Oscietra caviar, spring onion, smoked sturgeon £39

### Main courses

- My mum's tripe & cuttlefish gratin pig's ear & ham cake £28
- Galician beef fillet, 28 hours baked beetroot, smoked eel & beetroot sauce £48
- Brittany rabbit langoustine, artichoke barigoule £38
- Turbot "à la Grenobloise" £42
- Scottish lobster Singaporean pepper sauce £48

FOR TWO Roast chicken "de Bresse" black truffle jus, autumn salad £55 pp

### Desserts

- Bibendum chocolate soufflé Indonesian basil ice cream (25 mins) £15
- Olive oil parfait pear and marron glacé £15
- Cep vacherin banana, crème fraîche £15
- Yorkshire rhubarb millefeuille, yuzu and coconut £15
- Blood orange givrée, warm doughnuts £15
- Ice cream trolley honey Madeleines £15

European cheese board £20

### Tasting menu

6 courses £120

### Opening times

#### Lunch

Wednesday-Sunday 12pm-2:15pm

#### Dinner

Wednesday-Friday 6:30pm-9:45pm

Saturday 6:30pm-10pm

Sunday 6:30pm-9pm

Closed Monday & Tuesday



# CLAUDE BOSI BIBENDUM

## Set Lunch (Wednesday to Saturday)

(sample menu)

2 courses £35 or 3 courses £40

Lunch wine package 3 courses, 1/2 bottle of wine & coffee £55

### Starters

Stuffed macaroni, veal sweetbread and salsify

or

English brown shrimp "aspic", macedoine of winter root vegetables

### Main courses

Cornish monkfish "Bourride style"

or

Lunch carvery, from the trolley

### Desserts

Ice cream trolley, warm honey Madeleines

or

Tarte Tatin parfait, Golden raisins and Calvados

or

Chef's selection of 3 cheeses

*(£10 supplement)*

## Sunday Lunch

2 courses £41.50 or 3 courses £50

Lunch wine package 3 courses, 1/2 bottle of wine & coffee £65

### Starter

Lobster bisque

### Main courses

Sunday roast, traditional accompaniments

### Desserts

Ice cream trolley, warm honey Madeleines

or

Chef's selection of 3 cheeses

*(£10 supplement)*

## Opening times

### Lunch

Wednesday-Sunday 12pm-2:15pm

### Dinner

Wednesday-Friday 6:30pm-9:45pm

Saturday 6:30pm-10pm

Sunday 6:30pm-9pm

Closed Monday & Tuesday



# CLAUDE BOSI BIBENDUM

## Dinner A la Carte

(sample menu)  
3 courses £100

### Starters

French asparagus, black truffle and pickled elderflower  
Veal sweetbread Seaweed butter, monk's beard and confit Italian lemon  
Hand-dived Scottish scallops "à la Parisienne"  
Cornish cock crab Smoked kipper and cucumber  
Duck jelly Oscietra caviar, Spring onion, smoked sturgeon (*£10 supplement*)

### Main courses

My mum's tripe & cuttlefish gratin pig's ear & ham cake  
Galician beef fillet, 28 hours baked beetroot, smoked eel & beetroot sauce  
Brittany rabbit langoustine, artichoke barigoule  
Turbot "à la Grenobloise"  
Scottish lobster Singaporean pepper sauce (*£15 supplement*)

FOR TWO Roast chicken"de Bresse" tarragon jus, autumn salad (*£10 supplement pp*)

### Desserts

Bibendum chocolate soufflé Indonesian basil ice cream (*25 mins*)  
Olive oil parfait pear and marron glacé  
Cep vacherin banana, crème fraîche  
Yorkshire rhubarb millefeuille, yuzu and coconut  
Blood orange givrée, warm doughnuts  
Ice cream trolley honey Madeleines  
European cheese board (*£10 supplement pp*)

### Tasting menu

6 courses £120

### Opening times

#### Lunch

Wednesday-Sunday 12pm-2:15pm

#### Dinner

Wednesday-Friday 6:30pm-9:45pm

Saturday 6:30pm-10pm

Sunday 6:30pm-9pm

Closed Monday & Tuesday