

# CLAUDE BOSI BIBENDUM

## Lunch A la Carte (sample menu)

### Starters

- Ricotta** burnt grain flour cappelletti, toasted rice consommé, salted pistachio **£22**  
**Veal sweetbread** black garlic, gremolata **£21**  
**Hand-dived Scottish scallops** smoked beurre blanc, lemon caviar, mushroom shavings **£29**  
**Cornish cock crab** English Cox's apple, lime **£32**  
**Duck jelly** Oscietra caviar, Spring onion, smoked sturgeon **£39**

### Main courses

- My mum's stripe & cuttlefish gratin** pig's ear & ham cake **£28**  
**John Dory** girolle mushrooms, Morteau sausage, Lancashire mead sauce **£35**  
**Rack of veal** Paimpol beans, smoked eel, raspberry **£38**  
**Brittany rabbit** langoustine, artichoke barigoule **£35**  
**Isle of Gigha halibut** 'Grenobloise' **£34**  
**Yorkshire grouse** boulangère, parsnips and curry **£37**  
**Scottish lobster** Singaporean pepper sauce **£42**
- FOR TWO Roast black leg chicken** tarragon jus **£35.50pp**

### Desserts

- Bibendum chocolate soufflé** Indonesian basil ice cream (25 mins) **£14**  
**Citrus & pineapple parfait** **£12**  
**Cep vacherin** banana, crème fraîche **£14**  
**New season Paimpol bean millefeuille** Earl Grey ice cream **£12**  
**Ice cream trolley** honey Madeleines **£10**  
**European cheese board** **£15**

### Tasting menu

From the kitchen  
**7 courses £110**

### Opening times

#### Lunch

Wednesday-Sunday 12pm-2:15pm

#### Dinner

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

Saturday 6:30pm-10pm

Sunday 6:30pm-9:45pm

Closed Monday & Tuesday



# CLAUDE BOSI BIBENDUM

## Lunch menu (sample menu)

**3 courses £40**

**2 courses £35**

**Lunch wine package 3 courses, 1/2 bottle of wine & coffee £53.50**

## Starters

Roasted celeriac consommé, Medjool dates, English kohlrabi

Autumn chou farci of snails and black pudding, parsley and English apples

## Main courses

Cornish cod 'Grenobloise'

Lunch carvery  
Anything from the broche

## Desserts

Ice cream trolley, warm honey Madeleines

English damson, buttermilk sabayon, liquorice

Chef's selection of 3 cheeses

*Or cheese trolley £10 supplement*

## SUNDAY LUNCH

**3 courses £50**

**2 courses £41.50**

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

## Opening times

### Lunch

Wednesday-Sunday 12pm-2:15pm

### Dinner

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

Saturday 6:30pm-10pm

Sunday 6:30pm-9:45pm

Closed Monday & Tuesday



# CLAUDE BOSI BIBENDUM

## Dinner A la Carte

(sample menu)

**3 courses £90**

### Starters

**Ricotta** burnt grain flour cappelletti, toasted rice consommé, salted pistachio

**Veal sweetbread** black garlic, gremolata

**Hand-dived Scottish scallops** smoked beurre blanc, lemon caviar, mushroom shavings

**Cornish cock crab** English Cox's apple, lime

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

### Main courses

**My mum's tripe & cuttlefish gratin** pig's ear & ham cake

**John Dory** girolle mushrooms, Morteau sausage, Lancashire mead sauce

**Rack of veal** Paimpol beans, smoked eel, raspberry

**Brittany rabbit** langoustine, artichoke barigoule

**Isle of Gigha halibut** 'Grenobloise'

**Yorkshire grouse** boulangère, parsnips and curry

**Scottish lobster** Singaporean pepper sauce

**FOR TWO Roast black leg chicken** tarragon jus

### Desserts

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

**Citrus & pineapple parfait**

**Cep vacherin** banana, crème fraîche

**New season Paimpol bean millefeuille** Earl Grey ice cream

**Ice cream trolley** honey Madeleines

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

### Tasting menu

From the kitchen

**7 courses £110**

### Opening times

#### Lunch

Wednesday-Sunday 12pm-2:15pm

#### Dinner

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

Saturday 6:30pm-10pm

Sunday 6:30pm-9:45pm

