

**CLAUDE BOSI**  
**BIBENDUM**

A LA CARTE LUNCH  
(*SAMPLE MENU*)

**Starters**

VEGETABLE

**Smoked white asparagus**  
Candied almonds, hibiscus Chantilly  
£15.00

FISH & SHELLFISH

**Wheat-free artichoke dumpling**  
Obsiblu prawn & Moroccan peppermint consommé  
£19.00

**Hand-dived Scottish scallops**  
Strawberry "sauce vierge"  
£24.00

**Cornish cock crab**  
Elderflower, Cornish sea herbs  
£32.00

MEAT & OFFAL

**Frog's legs**  
Girolles, Vin Jaune  
£19.00

**Veal sweetbread**  
Black garlic, gremolata  
£21.00

**Duck jelly**  
Oscietra caviar, Spring onion, smoked sturgeon  
£39.00

prices inclusive of VAT  
please ask for allergy information



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**Main courses**

FISH & SHELLFISH

**Red mullet**

Black olive, bécassine sauce, baba ganoush  
£31.00

**Cornish turbot**

'Grenobloise'  
£36.00

**John Dory**

Spring onion & curry  
£38.00

MEAT & OFFAL

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

Pig's ear & ham cake  
£28.00

**Brittany rabbit**

Langoustine, artichoke barigoule  
£34.00

**Rack of veal**

New season English peas, smoked eel, raspberry  
£34.00

**Anjou pigeon**

"Satay style"  
£39.00

FOR TWO

**Roast black leg chicken**

Tarragon jus  
£32.50pp

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**Desserts**

**Pistachio soufflé** (25 mins)

Banana ice cream

£12.00

**Chocolate millefeuille**

Indonesian basil ice cream

£12.00

**Asparagus**

White chocolate, black olive, coconut

£12.00

**Wild strawberry vacherin**

Aged balsamic

£14.00

**Ice cream trolley**

£10.00

**European cheese board**

£15.00

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