

BIBENDUM

OYSTER BAR

BRUNCH SERVED
Saturday & Sunday, 10.00am — 4.00pm

— TO BEGIN —

DRINKS

Hot drinks

A pot of tea	£2.50
<i>Breakfast blend, Darjeeling or Earl Grey</i>	
Americano	£2.75
Cappuccino/latte	£3.50
Espresso	2.75
Double espresso	£3.80

Organic cold pressed juices

Zenzero	£4.75
<i>Apple, ginger, lemon & thyme</i>	
Verde	£4.75
<i>Cucumber, kale, romaine, spinach, lemon & mint</i>	
Strawberry	£4.75
<i>Strawberry, apple, lemon & basil</i>	
Black Lemonade	£6.75
<i>Lemon, lime, agave & activated coconut charcoal</i>	

— TO START —

THE DAY

Fruits, yogurt & grains

Coconut yogurt, berry compote	£5.25
Organic oat granola	£4.25

From the bakery

Croissant	£2.75
Pain au chocolat	£3.50
Pain aux raisins	£3.20

On toast

Avocado, chilli, lemon	£6.50
— Add poached eggs	£8.75

— DES OEUF —

EGG DISHES

Crispy crab cake and salmon, poached egg, hollandaise & salad	£15
Scrambled eggs, smoked salmon	£12.50
Eggs Benedict	£9.50
Eggs Royale	£14.50

ALL DAY

PLATES

Soup of the day	£7
Terrine de campagne	£8.50
Classic Caesar salad	£9
Chicken Caesar salad	£14
Steak tartare	£17.50

Petrossian smoked salmon, brown bread, salted butter	£16.50
Petrossian taramasalata, Croustissian	£9.50
Artichoke & Truffle Ravioli	£14.50
Moules frites	£18.50
Lobster roll & fries	£29
Chilli crab & lobster linguine	£29



SIDES & SALADS

Bread basket & butter	£2.80
Fries	£4
Rocket & parmesan	£4
Tomato salad	£4
Mixed Shropshire leaves	£3.75

LE MER

SEAFOOD

Lobster mayonnaise	Market price
Cornish Crab mayonnaise	Market price
Langoustine mayonnaise	£6 each
Crevettes Rose 110g	£9.50
Crevettes Grises 125g	£9.95
Atlantic prawns	£12.50

SEAFOOD PLATTERS

Small (for one person)	£52
<i>Whelks, crevettes grises, crevettes roses, shell-on prawns, cockles, 4 x rock oysters</i>	
Medium (for two people)	£95
<i>Crab, crevettes grises, crevettes roses, langoustines, cockles, 6 x rock oysters</i>	
Large (for four to five people)	£128
<i>1/2 lobster, crab, crevettes grises, crevettes roses, langoustines, cockles, 8 x rock oysters</i>	

PETROSSIAN CAVIAR

SERVED WITH BLINIS & CRÈME FRAICHE

Ossetra Tsar Imperial ®	
30gr	£93
50gr	£175
125gr	£350
Baïka ® Royal	
30gr	£75
50gr	£125
125gr	£280
Daurenki ® Royal	
30gr	£85
50gr	£125
125gr	£275
Beluga Tsar Imperial ®	
30gr	£320
50gr	£520

— TO FINISH —

DESSERT

Vanilla crème brûlée	£7.50
Petits pots au chocolat et pistachio	£8.50
Bibendum's soft whip ice cream(ask for today's flavour!)	£5.50
Apple crumble, ice cream or custard (15 min)	£7.50
Cheese board	£12.50
(Chef's selection : Vacherin Mont d'Or, Fourme d'Ambert, St. Maure, Comté)	