

# BIBENDUM

## OYSTER BAR

**DINNER SERVED**  
Monday – Saturday, 6pm – 9.45pm

### TO BEGIN STARTERS

Fish soup, rouille & crouton.....	£9.50
Cornish crab salad & mayonnaise .....	£12.50
Foie gras terrine .....	£12.50
Terrine de campagne, cornichon & toast ..	£8.50
English Stracciatella confit Albacore tuna, green olive and basil .....	£14.50
Prawn & avocado cocktail .....	£10.50
Asparagus, light mustard dressing .....	£9.50
Petrossian Smoked Scottish Salmon, blinis & crème fraiche.....	£12.50
Lyonnais Salad .....	£9.50
Classic Caesar salad .....	£9.00
– <i>Add chicken</i> .....	£14.50
– <i>Add Cornish lobster</i> .....	£29.50
English snails, classic garlic butter	
– <i>6 pieces</i> .....	£12.00
– <i>12 pieces</i> .....	£20.00

### SIDES & SALADS

Bread basket & butter .....	£2.80
Green beans, shallot butter.....	£3.50
Mixed Spring greens .....	£3.50
Fries .....	£4.00
Rocket & parmesan .....	£4.00
Buttered new potatoes.....	£3.50
Tomato salad .....	£4.00
Buttered mash .....	£4.00

### • MAIN DISHES •

Gnocchi, broad beans, feta & mint.....	£14.50
Fish & chips, tartar sauce .....	£16.50
Moules marinière & chips .....	£17.50
Chilli crab & lobster linguine .....	£27
Lemon sole Meunière .....	£24
Dover sole Meunière.....	£38
Roasted turbot, hollandaise sauce .....	£38
Rabbit leg (Dijonnaise) .....	£16
Calves liver, bacon and onion.....	£19
Confit Duck leg, spiced puy lentils .....	£21
Black chicken leg, morel mushrooms & cream sauce .....	£28
Fillet steak au poivre .....	£30

### – TO FINISH – DESSERT

Pistachio crème brûlée .....	£7.50
Apple & blackberry crumble.....	£7.50
Chocolate tart, coconut ice cream .....	£8.50
Selection of ice cream ( <i>per scoop</i> ) .....	£2.50
Rhubarb & vanilla cheesecake .....	£7
Cheese board.....	£12.50