

# BIBENDUM

## OYSTER BAR

DINNER SERVED  
Monday — Saturday, 6pm — 9.45pm  
Sunday, 6pm — 9pm

### — TO BEGIN —

## DRINKS

#### Aperitif (by the glass 125ml)

Prosecco di Valdobbiadene Superiore  
*Col Cedras DOCG, Adami, Italy*.....£10  
Charles Heidsieck Brut Réserve NV,  
*Champagne - France* .....£17  
Charles Heidsieck Rosé Réserve NV,  
*Champagne - France* .....£20

#### Soft, Organic cold pressed juice

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

## COCKTAILS

#### Remy Grand Tonic

(Remy Martin VSOP, Tonic & Lemon).....£10

#### Rosemary Collins

(Remy Martin VSOP, Rosemary, sugar syrup, lemon & soda).....£10

#### Royal Sidecar

(Remy Martin 1738, Cointreau & lemon juice ).....£11

#### Baptiste

(Remy Martin 1738, lemon, maple syrup, orange bitters, French cider).....£13

#### Vagabond

(Remy Martin 1738, Rose infused, Dolin Vermouth, lemon & grenadine) .....£13

#### Noble Roots

(Remy Martin 1738, Pink grapefruit juice, white wine, pear & apple juice, creole bitters).....£13

#### Fish House Punch

(Remy Martin 1738, Mount Gay Black Barrel, Crème de pêche, cold black tea, lemon juice, dash bitters).....£13

#### Maison Old Fashioned

(Remy Martin XO, salted honey syrup, fig liqueur, bitters).£27

### TO BEGIN

## STARTERS

Fish soup, rouille, croutons & gruyère..... £9.50  
Terrine de campagne, cornichons & toast .. £8.50  
English burrata, fig ..... £12.50  
Prawn & avocado cocktail ..... £10.50  
Warm goat cheese salad..... £9.50  
Classic Caesar salad..... £9  
Chicken Caesar salad ..... £14.50

## • MAIN DISHES •

Artichoke & Truffle Ravioli ..... £14.50  
Fish & chips, tartar sauce ..... £16.50  
Moules marinière & chips ..... £17.50  
Chilli crab & lobster linguine ..... £27  
Lemon sole Meunière ..... £28  
Roasted turbot, hollandaise sauce ..... £38  
Fillet steak au poivre ..... £30  
Lobster roll & fries..... £28

## SIDES & SALADS

Bread basket & butter ..... £2.80  
Green beans, shallot butter ..... £3.75  
Fries..... £4  
Rocket & parmesan ..... £4  
Tomato salad..... £4  
Mixed Shropshire leaves.....£3.75

### — TO FINISH —

## DESSERT

Vanilla crème brûlée ..... £7.50  
Petits pots au chocolate et pistachio ..... £8.50  
Bibendum's soft whip ice cream  
.....(ask for today's flavour!) £5.50  
Blueberry Melba ..... £7.50  
Cheese board ..... £12.50  
(Chef's selection : Brie, Fourme d'Ambert, St. Maure, Comté )

#### Hot drinks

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

### 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  
*Crab, crevettes grises, crevettes roses, shell-on prawns, cockles, 4 x rock oysters*

Medium (for two people) ..... £95  
*Crab, crevettes grises, crevettes roses, langoustines, cockles, 6 x rock oysters*

Large (for four to five people) ..... £128  
*1/2 lobster, crab, crevettes grises, crevettes roses, langoustines, cockles, 8 x rock oysters*

## PETROSSIAN

### FINE FOODS & CAVIAR

Petrossian Scottish Smoked salmon, seeded brown bread, salted butter .....£16.50  
Tsar Cut® Smoked Salmon, seeded brown bread, salted butter .....£26.50  
Smoked Sprats, olive oil lemon and black pepper with toast and salad.....£9.50  
Smoked herrings, potatoes, pickles .....£13.50  
Petrossian taramasalata, rye bread .....£9.50  
Papierusse® Caviar & mozzarella toastie....£49

#### Ossetra Tsar Imperial®

30gr .....£93  
50gr .....£155  
125gr .....£350

#### Baïka® Royal

30gr .....£75  
50gr .....£125  
125gr .....£280

#### Daurenki® Royal

30gr .....£85  
50gr .....£125  
125gr .....£275