

# BIBENDUM

## OYSTER BAR

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

### 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 125 g.....	£12.50
Whelks mayonnaise .....	£6.00

### SEAFOOD PLATTERS

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

### PRIX FIXE

## SET MENU

**3 COURSES — £35**  
or **2 COURSES — £29.50**

#### STARTER

Bibendum lobster bisque  
Leek, potato and blue cheese quiche  
Terrine de campagne, cornichons and pickled onions

#### MAIN COURSE

Confit duck leg, puy lentils, mustard sauce  
Pumpkin and sage ravioli  
Buttered fish curry, pilaf rice

#### DESSERT

Crème brûlée  
Soft-serve ice cream (*ask for today's special*)

### TO BEGIN

## STARTERS

Fish soup, rouille, croutons & gruyère .....	£10.50
Confit foie gras terrine, Sauternes jelly, toasted brioche .....	£15
Burrata mozzarella, English beetroot olive oil & crushed black pepper.....	£12.50
Warm goat cheese salad.....	£9.50
Cornish crab salad & mayonnaise.....	£12.50
Prawn & avocado cocktail .....	£10.50
Classic Caesar salad.....	£9

## • MAIN DISHES •

Artichoke & Truffle Ravioli .....	£14.50
Fish & chips, tartare sauce .....	£17.50
Moules marinière & chips.....	£18.50
Bibendum fish pie .....	£19.50
Chilli crab & lobster linguine.....	£29
Lemon sole Meunière .....	£29
Roasted turbot, hollandaise sauce .....	£38
Fillet steak au poivre .....	£32

## SIDES & SALADS

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

### - TO FINISH -

## DESSERT

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

# PETROSSIAN

## FINE FOODS & CAVIAR

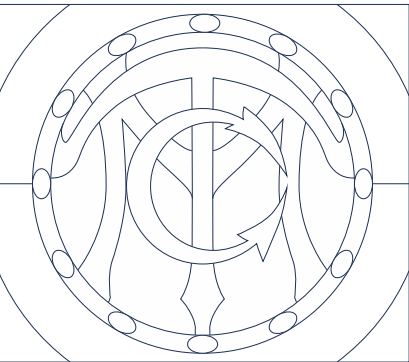
### SMOKED SALMON & DISHES

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, Croustissian.....	£9.50

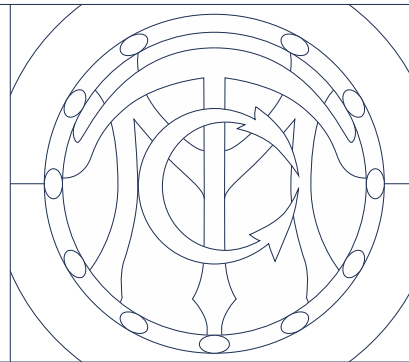
### CAVIAR SELECTION

Served with blinis and crème fraîche

Baïka Royal®	Daurenki Royal®	Ossetra Tsar Imperial®	Beluga Tsar Imperial®
30gr.....£75	30gr.....£85	30gr.....£93	30gr.....£320
50gr.....£125	50gr.....£125	50gr.....£155	50gr.....£520
125gr.....£280	125gr.....£275	125gr.....£350	



Wine & cocktails



DRINKS SERVED ALL DAY

CHAMPAGNE & SPARKLING

Table with 4 columns: Wine Name, Glass 125ml, 1/2 bottle 375ml, Bottle 750ml. Includes items like Prosecco di Valdobbiadene Superiore, Charles Heidsieck Brut Réserve NV, etc.

WHITE WINE

Table with 4 columns: Wine Name, Glass 125ml, Carafe 500ml, Bottle 750ml. Includes items like Gaillac Blanc Sec, Gewürztraminer Domaine Hugel, etc.

RED WINE

Table with 4 columns: Wine Name, Glass 125ml, Carafe 500ml, Bottle 750ml. Includes items like Les Oliviers Rouge, Les Cadrans de Lassègue, etc.

COCKTAILS & SOFT DRINKS

Table listing cocktails and soft drinks with prices. Includes Remy Grand Tonic, Rosemary Collins, Royal Sidecar, etc.

ROSE WINE

Table with 4 columns: Wine Name, Glass 125ml, Carafe 500ml, Bottle 750ml. Includes Côte de Provence, Five Roses aniversario IGT Leone de Castris.

SWEET WINE

Table with 2 columns: Wine Name, Bottle 750ml. Includes Graham's Port, Château Delmond, Sauternes.

An optional 13% service charge will be added. Please ask for allergen information. Shellfish, caviar and oysters available to take away on request.