

BIBENDUM

OYSTER BAR

LUNCH SERVED
Monday — Friday, 12.00pm — 4pm

— 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

— CLASSIC —

DISHES

- Soup of the day£7
- Soupe de Poisson, crouton,rouille, gruyère .£9.50
- Classic Caesar salad£9
- Chicken Caesar salad£14.50
- Cornish crab salad, mayonnaise.....£12.50
- English burrata, purple fig£12.50
- Artichoke & Truffle Ravioli.....£14.50
- Moules & fries£17.50
- Steak tartare, fries & salad.....£17.50
- Fish & chips, tartar sauce.....£16.50
- Lobster roll & fries £28
- Chilli crab & lobster linguine £27

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
.....(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

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