



BIBENDUM

OYSTER BAR



LUNCH SERVED
Monday – Friday, 12.00pm – 4pm

– TO BEGIN –
DRINKS

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

Fresh juice

- Ginger £4.50
Apple, ginger & lemon
- Green £4.50
Apple, cucumber, kale, pineapple, spinach, ginger, lemon, celery & parsley
- Red £4.50
Pineapple, carrot, apple, ginger, beetroot & lemon

COCKTAILS

- Bloody Mary**
(vodka, tomato juice, lemon juice).....£10.00
- Cosmopolitan**
(vodka, Cointreau, fresh lime juice, cranberry juice).....£14.00
- Manhattan**
(rye whiskey, vermouth, Angostura bitters).....£10.50
- Pink Gin**
(gin, Angostura bitters)..... £10.50
- Sidecar**
(Cognac, triple sec, fresh lemon juice).....£14.00
- Whiskey Sour**
(Bourbon whiskey, fresh lemon juice, sugar syrup)... £10.50
- Black Russian** *(vodka, coffee liqueur)*£9.00
- Mojito**
(white rum, fresh lime juice, mint sprigs, soda water)£12.00
- Negroni** *(gin, Campari, sweet red vermouth)*£11.00
- Old Fashioned** *(Bourbon or rye whiskey, your choice)*...£12
- Bellini** *(Prosecco with peach purée)*.....£11.00
- Pimm's**
(No.1, lemonade, orange, cucumber and mint)..... £10.00

– CLASSIC –
DISHES

- Soup of the day£7.00
- Soup de Poisson, crouton & rouille £9.50
- Bibendum taramasalata, rye bread £9.50
- Classic Caesar salad £9.00
- *Add chicken*..... £14.50
- *Add Cornish lobster*..... £29.50
- Petrossian Smoked Scottish Salmon, blinis & crème fraiche.....£12.50
- Cornish crab salad, mayonnaise £12.50
- English burrata with salmon roe £12.50
- *With Petrossian Caviar selection* £39.50
- Smoked herrings, potatoes, pickles £13.50
- English Stracciatella, Albacore tuna, green olive & basil..... £14.50
- Petrossian smoked fish, blinis & horseradish cream £16.50
- Gnocchi, broad bean, feta & mint £14.50
- Moules & fries £17.50
- Dover sole 16oz (Meunière) £38.00
- Lemon sole (Meunière)..... £28.00
- Steak tartare, fries & salad £17.50
- Fish & chips, tartar sauce £16.50
- Lobster roll & fries £27.00
- Chilli crab & lobster linguine £27.00
- English snails, classic garlic butter
- *6 pieces*.....£12.00
- *12 pieces*.....£20.00

– PETROSSIAN CAVIAR

SERVED WITH BLINIS & CRÈME FRAICHE

- Daurenki® Royal**
- 30gr.....£65.00
- 50gr.....£105.00
- Baïka® Royal**
- 30gr.....£75.00
- 50gr.....£125.00
- Ossetra Tsar Imperial®**
- 30gr.....£95.00
- 50gr.....£145.00

LE MER
SEAFOOD

- Lobster mayonnaise..... *Market price*
- Cornish crab mayonnaise *Market price*
- Langoustine mayonnaise £6.00 each
- Crevettes Rose 110g £9.50
- Crevettes Grises 125g..... £9.95
- Atlantic prawns..... £12.50
- Dressed crab £17.50

SEAFOOD PLATTERS

- Small (for one person).....£52.00
Crab, crevettes grises, crevettes rose, shell-on prawns, cockles, 4 x rock oysters
- Medium (for two people)£95.00
Crab, crevettes grises, crevettes rose, langoustines, cockles, 6 x rock oysters
- Large (for four to five people)£128.00
1/2 lobster, crab, crevettes grises, crevettes rose, langoustines, cockles, 8 x rock oysters

– TO FINISH –
DESSERT

- Pistachio crème brûlée..... £7.50
- Apple & blackberry crumble £7.50
- Chocolate tart, coconut ice cream £8.50
- Selection of ice cream (*per scoop*)..... £2.50
- Rhubarb & vanilla cheesecake £7.00
- Cheese board £12.50



Wine & cocktails



DRINKS SERVED ALL DAY

CHAMPAGNE & SPARKLING

	Glass 125ml	1/2 bottle 500ml	Bottle 750ml
Vallate, Extra Dry, Prosecco, Italy, NV	£10		£51
Lamiable, Grand Cru Extra Brut, Champagne, France, NV	£14		£82
Billecart-Salmon, Brut Réserve, Champagne, France, NV		£58	£110
Billecart-Salmon, Brut Rose, Champagne, France, NV		£78	£125
Laforge-Testa, Brut Rosé, Champagne, France, NV	£14.50		£84
Benoit Lahaye, Rosé, Champagne, France, NV			£119

RED WINE

	Glass 125ml	1/2 bottle 500ml	Bottle 750ml
Château Fontainebleau, Provence, France, 2017 (grenache)	£5	£19	£27
Reyneke, Organic, Stellenbosch, South Africa, 2016 (shiraz, cabernet sauvignon)	£7	£24	£36
Château Grand Moulin Macquin Saint-Emilion, France, 2015 (merlot, petit verdot)	£10	£34	£50
Domaine Bernard Moreau, Burgundy, France 2016 (pinot noir)	£11	£36	£54
Rosalcy, Lalande-De-Pomerol Gironde, France 2013 (shiraz, cabernet sauvignon)	£12	£40	£60
Mas de L'Escarida, Ardèche Rhone, France, 2016 (merlot)	£8	£30	£45
Montesecondo, Chianti Classico Tuscany, Italy 2016 (sangiovese)	£12	£40	£61

WHITE WINE

	Glass 125ml	1/2 bottle 500ml	Bottle 750ml
Château Fontainebleau, Provence, France, 2017 (vermentino)	£5	£19	£27
Falanghina Beneventano, Campania, Italy, 2016 (fanghina)	£5.50	£20	£29
Picpoul de Pinet, Moulin de Gassac, Languedoc, France, 2016 (piquepoul)	£6	£21	£32
Pinot Grigio Sartori, Veneto, Italy, 2016 (pinot grigio)	£6.50	£23	£34
Muscadet Sevre & Maine, Château & Poyet, France 2017 (Muscadet)	£6	£22	£33
Reyneke Organic, Stellenbosch, South Africa, 2016 (sauvignon blanc, semillion)	£7	£24	£36
Sancerre, Jean Reverdy, Le Reine Blanche France, 2016 (sauvignon blanc)	£12	£40	£59
Chablis, Château de Viviers Burgundy, France, 2015 (chardonnay)	£12.50	£42	£62
Pouilly Fume, Boisfleury Loire, France, 2016 (sauvignon blanc)	£13	£45	£65
Leon Boesch Les Grandes Lignes, Germany, 2015 (riesling)			£50
Albarino, Mar de Frades Rias Baixas, Spain, 2016 (albarino)			£57

ROSE WINE

	Glass 125ml	1/2 bottle 500ml	Bottle 750ml
Château Fontainebleau, Provence, France, 2017 (vermentino)	£5	£19	£27
Planeta Rose, Sicilia 2017	£7	£22	£29
Sancerre Rose, Les Villots, France 2016	£9	£34	£45

SWEET WINE

	Glass 100ml	1/2 bottle 500ml	Bottle 750ml
Graham's Port, 2012, Portugal	£7		£38
Domaine Les Enfants Sauvages, Muscat de Rivesaltes, Roussillon France, 2010, 50cl	£8	£51	