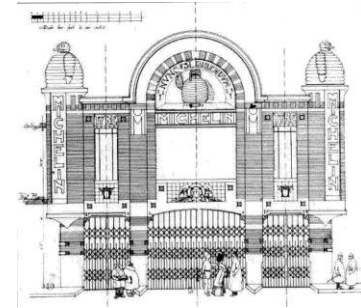


**Welcome to Claude Bosi @Bibendum**



**Lunch A la Carte**

*Dishes individually priced*

**Sunday lunch**

Sunday roast

Traditional accompaniments £33

Opening time: Thursday to Sunday 12pm until 2:15pm

**SURPRISE TASTING MENU**

(available lunch & dinner)

6 courses £120 6 wines to accompany £85

**A la Carte**

3 courses £100

Opening time: Tuesday to Friday 6:30pm until 9:45pm

Opening time: Saturday 6:30pm until 10pm

Opening time: Sunday 6:30pm until 9pm

## STARTERS

### **Sweet potato “nosotto”**

Milanese style, Obsiblue prawns

### **Cornish cock crab**

Smoked kipper & cucumber

### **Hand-dived scallops**

Tartare and air-dried, lime leaf consommé

### **Adour foie gras**

Medjool date, mint, cumin and coriander

### **Artichoke & mushroom dumplings**

Winter truffle and button mushroom consommé

### **Duck jelly**

Smoked sturgeon


With your choice of Petrossian caviar:

Daurenki *£18.50 supplement*


Tsar Imperial™ Ossetra *£25 supplement*

please ask for allergy information


## MAIN COURSES

**Cornish turbot**   
“Á la Grenobloise”


**Line-caught seabass**  
Black lime salt crust, Minus 8 Verjus, Marchand de Vin

**My mum’s tripe & cuttlefish gratin**   
Pig’s ear & ham cake

**French veal sweetbread**  
Jerusalem artichoke and vanilla

**Brittany rabbit**   
Langoustine, artichoke barigoule

**Lincolnshire duck**  
“Á l’Orange“

FOR TWO  
**Roast chicken “de Bresse”**   
Winter truffle jus

## CHEESE

**European cheese board**


## DESSERTS

### **Yorkshire rhubarb**

Rose petal infusion & Timut pepper

### **Savarin**

Hazelnut, pumpkin and passion fruit

**Black forest soufflé** (25 mins)   
Griottine ice cream

### **Cep**

Gianduja and banana

### **Ice cream trolley**

Honey madeleines