

Welcome to Claude Bosi at Bibendum

Signature tasting menu

(To be served to the whole table)

Bibendum egg

Duck jelly, special selection caviar

Cornish cock crab, flavour of Andalusia

Seasonal nosotto, chicken oysters, 24 months old Comté, Lancashire mead

Cornish turbot "Á la Grenobloise"

French veal sweetbread, Arabica coffee, pickled walnuts, macadamia nut purée

Brittany rabbit, langoustine, artichoke barigoule

Crème fraîche, Alphonso mango, Corsican pomelo

Asparagus, white chocolate, black olive and coconut

£185

Matching wine pairing £115

Surprise menu

(To be served to the whole table)

6 courses


£125

Matching wine pairing £90

prices are per person and inclusive of VAT
please ask for allergy information
there is a 15% service charge in addition


STARTERS

Cornish cock crab 
“Flavour of Andalusia”

Nosotto 
“Mona lisa” potatoes, chicken oysters,
24 months old Comté, Lancashire mead

Hand-dived scallops
Tartare and air-dried, lime leaf consommé

French white asparagus
Piemonte hazelnuts, smoked hay hollandaise


Duck jelly 
Smoked sturgeon
With your choice of Petrossian caviar:

Daurenki *£18.50 supplement*
Tsar Imperial™ Ossetra *£25 supplement*


3 courses **£115**

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MAIN COURSES

Cornish turbot 
“Á la Grenobloise”

Line-caught Cornish cod
Black garlic salt crust, clams chowder sauce, organic lemon


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

French veal sweetbread
Arabica coffee, pickled walnuts, macadamia nut purée

Brittany rabbit 
Langoustine, artichoke barigoule

Somerset goat kid
Scottish razor clams, sea lettuce sauce

FOR TWO

Roast chicken “de Bresse” 
Morels and Vin Jaune
(£20 supplement *pp*)

3 courses **£115**

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CHEESE

European cheese board

(£10 supplement)


DESSERTS

Gariguettes strawberries

Elderflower & strawberry sauce, fermented strawberry sorbet

Savarin

Alphonso mango, crème fraîche, sweet olive oil, lemon thyme

Black forest soufflé (25 mins) 
Griottine ice cream

Vacherin

Asparagus, white chocolate, black olive and coconut

Ice cream trolley

Honey Madeleines

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