

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”

£34

Sweet potato “nosotto”

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

£22

Hand-dived scallops

Tartare and air-dried, lime leaf consommé

£34

French white asparagus

Piemonte hazelnuts, smoked hay hollandaise

£28

Duck jelly

Smoked sturgeon

20g of Petrossian Daurenki caviar

£42

Tsar Imperial™ Ossetra *£25 supplement*

prices inclusive of VAT
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MAIN COURSES

Cornish turbot

“A la Grenobloise”

£42

Line-caught Cornish cod

Black garlic salt crust, clams chowder sauce, organic lemon

£42

My mum’s tripe & cuttlefish gratin

Pig’s ear & ham cake

£34

French veal sweetbread

Arabica coffee, pickled walnuts, macadamia nuts purée

£45

Brittany rabbit

Langoustine, artichoke barigoule

£44

Somerset goat kid

Scottish razor clams, sea lettuce sauce

£42

Sunday roast

Traditional accompaniments

£35

FOR TWO

Roast chicken “de Bresse”

Morel and vin jaune

£65 pp

prices inclusive of VAT
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CHEESE

European cheese board

£20

DESSERTS

Gariguettes strawberries

Elderflower & strawberry sauce, fermented strawberry sorbet

£15

Savarin

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

£15

Black forest soufflé (25 mins)

Griottine ice cream

£20

Vacherin

Asparagus & white chocolate, black olive and coconut

£15

Ice cream trolley

Honey madeleines

£15

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