

CLAUDE BOSI

BIBENDUM

A la Carte
(sample menu)

Starters

- French veal brain**, Sauce gribiche £15.00
Green asparagus, Orange confit, smoked hay hollandaise £16.00
Wheat-free Spring vegetable dumpling, Obsiblu prawn consommé £19.00
Cornish cock crab, Elderflower, Cornish sea herbs £20.00
Veal sweetbread, black garlic, gremolata £22.00
Frog's leg, Morel, chervil, hazelnut, Vin Jaune £24.00
Duck jelly, Oscietra caviar, spring onion, smoked sturgeon £38.00

Mains

- Sea bream**, Morels, coffee, tarragon £29.00
Cornish turbot 'Grenobloise' £34.00
Dover sole farcie, Spring onion (for 2) £37.50pp
Somerset kid, Razor clams, sea beet sauce £32.00
Galician beef fillet "à la Ficelle", Smoked eel, beef jam & pickles £36.00
Suckling pig "Porchetta", Middle Eastern flavours £34.00
Roast St Bride's chicken, Pommes Boulangère, Spring herb jus (for 2) £39.00pp
My mum's tripe & cuttlefish gratin, Pig's ear & ham cake £24.00

Puddings

- Chocolate soufflé** (25 mins) Indonesian basil ice cream £12.00
Wild strawberry vacherin, 100-year-old balsamic £14.00
Sweet olive oil millefeuille, Vanilla & mango ripple £15.00
Asparagus, White chocolate, coconut, black olive £12.00
Ice cream trolley £10.00
European cheese board £15.00

Lunch

Wednesday-Saturday 12pm-215pm
Sunday 12pm-3pm

Dinner

Wednesday-Friday 630pm-945pm
Saturday 630pm-10pm

Green asparagus
Orange confit, smoked bay hollandaise

Wheat-free Spring vegetable dumpling
Obsiblu prawn consommé

Veal sweetbread
Black garlic, gremolata

Frog's leg
Morel, chervil, hazelnut, Vin Jaune

Cornish cock crab
Elderflower, Cornish sea herbs

Duck jelly
Oscietra caviar, Spring onion, smoked sturgeon

3 courses £85.00

prices inclusive of VAT
please ask for allergy information

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

Sea bream
Morels, coffee, tarragon

Somerset kid
Razor clams, sea beet sauce

Cornish turbot 'Grenobloise'

Suckling pig "Porchetta"
Middle Eastern flavours

Dover sole farcie
Spring onion (for 2)

Anjou pigeon
"Satay style"

3 courses £85.00

prices inclusive of VAT
please ask for allergy information

DESSERT

Chocolate soufflé *(25 mins)*

Indonesian basil ice cream

Asparagus

White chocolate, black olive, coconut

Wild strawberry vacherin

100-year-old balsamic

Sweet olive oil millefeuille

Vanilla & mango ripple

Ice cream trolley

European cheese board

Extra course £15 supplement

prices inclusive of VAT
please ask for allergy information