



a warm & friendly welcome from the team

**Here at Bibendum, we pride ourselves on offering a great dining experience.
Our aim... to serve simple yet tasty pub grub, in good ol' fashioned portion sizes.**

We are also proud to support local, with many of our food & drink suppliers from & around Eastbourne itself.



get social, tag us @bibendumb



Saving the £££s

- TWO MAINS FOR £16 -

available all day Monday to Thursday on selected dishes

- BEER & WINE OF THE MONTH -

a different beer & wine with on offer every day

Dietary Requirements

we have a "free from" menu listing all of the dishes that can be made gluten free, vegetarian or vegan

while many of our dishes can be made to suit certain dietary needs, our food is prepared in a kitchen when allergens are present, so if there are any specific requirements, do please just ask

a list of allergens is below & full allergen information can be provided

- fish - crustaceans - lupin - milk - molluscs - mustard - tree nuts - peanuts - sesame seeds -
- cereals - eggs - soy beans - sulphur dioxide - celery

Lunches & Light Bites

available until 5pm

Deep Filled Jackets £7.5

all served with your choice of fillings & crisp side salad

cajun chicken & bacon	prawn marie rose & crayfish
cheddar cheese & beans	tuna mayonnaise
roasted vegetables & feta	spicy chilli beef & sour cream

Bibendum 3-tier Club bacon, egg, chicken, mayo, salad **£8.5**

Sandwiches, Open Ciabattas & Wraps from £7

all served with crisp salad, homemade tortilla chips. (gluten free bread available)

- Peppered Steak & Red Onion £8 - Cajun Chicken & Mint Yoghurt £7 -
- Prawn & Crayfish with Wild Rocket £7.5 - Cheddar Cheese, Pickle & Tomato £7 -
- Fish Finger & Tartar Sauce £7 - Coronation Chicken & Watercress £7.5 -
- Smoked Salmon, Cream Cheese & Chive £7.5 -
- Tuna, Spring Onion Mayonnaise & Cucumber £7 -
- Honey Roast Ham & Wholegrain Mustard Mayo £7 -

Bibendum Ploughmans

£8.50

British Stilton – French Brie – Mature Cheddar – Sussex Ham – Homemade Scotch Egg

Can't decide, mix it up for an extra £1

served with dressed salad, coleslaw, piccalilli & red onion chutney, apple & breads

Salads

Mediterranean *mixed leaf, peppers, olives, onion, feta, cherry tomatoes & basil pesto*

Classic Caesar *cos lettuce, anchovies, bacon, herb croutons parmesan & dressing*

Beetroot & Goats Cheese *mixed leaf salad, beetroot, goats cheese & walnuts*

Chicken, Bacon & Avocado *mixed leaf salad, chicken, bacon & avocado*

Starters

Homemade Soup of the Day £6

served with warm crusty bread

Braised Pulled Pork £7.5

served with a homemade apple cider sauce with watercress garnish, potato rosti & soft poached egg

Duck Liver Pate £6.5

served with red onion & cranberry chutney & toasted bloomer

Ham Hock & Pea Terrine £7.5

with piccalilli, toasted ciabatta & a wild rocket pine nut salad

Smoked Salmon & Crayfish Roulade £8

served with wild rocket salad & vinaigrette

Breaded Whitebait £5.5

served with tartar sauce & salad garnish

Smoked Haddock, Peppered Mackerel & Spring Onion Fishcakes £7

served with warm béarnaise sauce

Oven Baked Camembert £8

served with sliced garlic and thyme ciabatta & red onion chutney

Mediterranean Bruschetta £6.25

topped with mixed olives, tomato, red onion & parmesan

Garlic King Prawns £7

king prawns tossed in a white wine & garlic sauce with a red pepper & coriander couscous

Pub Classic Mains

Locally Sourced Pork & Herb Sausage and Mash £10*

A trio of sausages served with red onion gravy, creamed mash potato & homemade parsnip crisps

Gourmet 8oz Beef Burger £12*

prime beef burger served in toasted brioche bun with streaky bacon, cheese salad & beef tomato & a pepper & mayo relish, finished with fries & a side of coleslaw

Southern Fried Cajun Chicken Burger £13*

a butterflied chicken breast coated in our Cajun mix served in a toasted brioche bun with cheese, salad, beef tomato, sliced beetroot & BBQ sauce, finished with fries & a side of coleslaw

Veggie Burger £11*

homemade veggie patty served in a toasted brioche bun with salad, sliced beef tomato, red onion & pepper salsa with a side of fries & coleslaw

8oz Prime Sirloin Steak £18

served with a large flat mushroom, grilled beef tomato, garden peas, chunky chips & beer battered onion rings & peppercorn sauce

Beef Lasagne £13*

deep filled beef lasagne topped with mature cheddar served with crisp house salad & garlic bread

Chefs Homemade Pie of the Day £12*

made with shortcrust pastry, served with a choice of creamy mash or chips, peas & beef gravy

Beer Battered Fish & Chips £12*

tender cod loin in a local real ale homemade batter served with chunky tartar sauce, chips & mushy peas

Chefs Choice Mains

Pan Seared Duck Breast £15

with a potato gratin & seasonal vegetables coated in a red wine & shallot sauce

Oven Baked Stuffed Chicken Supreme £13

a breast of chicken served with spinach & ricotta wrapped in streaky bacon with mashed sweet potato, seasonal vegetables & a tarragon sauce

Grilled Salmon Fillet £14

served with sautéed thyme potatoes, grilled asparagus in a white wine & spinach sauce

Classic Fish Gratin £12*

tender pieces of fish cooked in a white wine & cream sauce topped with creamy mash & cheese & served with a side salad

Moules Marinières £16

mussels cooked in a white wine, garlic & creamy parsley sauce served with warm crusty bread

King Prawn & Pesto Linguine £14

meaty king prawns & linguine tossed in a light red pesto sauce & chilli oil, topped with wild rocket with parmesan

Slow Roasted Belly of Pork £16

served with creamy dauphinoise potatoes, roasted root vegetables, apple & cider sauce & salted crisp crackling

Wild Mushroom & Pea Risotto £12*

served with truffle oil & parmesan shavings

Roasted Root Vegetable Gratin £11*

roasted vegetables in a tomato & herb sauce topped with sliced potato & mature cheddar served with a crisp house salad

Sharing Platters

Burger Trio £18

a selection of prime 4oz beef patty, fillet of fish & Cajun chicken burgers with beef tomato, a selection of relishes & lettuce in toasted brioche buns and served with fries, beer battered onion rings & choice of dipping sauces

Antipasti £14

a selection of dried & cured meats; chorizo, prosciutto ham, salami, sweet stuffed peppers, houmous, marinated olives & warm crusty bread

Fish Platter £18

a selection of smoked salmon, peppered mackerel, mussels & prawns with a selection of dressings, couscous salad & warm bread

Bibendum Veggie Platter £14

2 mediterranean-style bruschettas, houmous with carrot & cucumber batons, stuffed feta olives, sweet stuffed red peppers & a selection of breads

Sides & Nibbles

Marinated Mixed Olives £3.50

Pitta & Houmous £4.50

Chunky Chips £3.50

Sweet Potato Fries £4.50

Garlic Bread with Cheese £4

Stuffed Feta Olives £4

Bread & Oils £4.50

Cheesy Chips £4.50

Selection of Nuts from £2

Garlic Bread £3