



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 @bibendumeb



Saving the £££s

- TWO MAINS FOR £16 -

*available all day Monday to Thursday on selected dishes**

- BEER & WINE OF THE MONTH -

a variety of different beers & wines on offer

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

a discretionary 10% service charge is added to your bill & split between the whole team. If you choose to have this removed, it really isn't a problem... all we want is for you to enjoy your visit!!

Starters & Small Plates

Homemade Soup of the Day £6

served with warm crusty bread

Pork Belly Bites £7.5

tender piece of pork belly bites & jalapeno slaw

Moules Marinières £8

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

Chicken Liver Pate £6.5

served with red onion & cranberry chutney & warm ciabatta

Smoked Salmon Arancini £8

served with wild rocket salad & crème fraiche

Breaded Whitebait £5.5

served with tartar sauce & salad garnish

Smoked Haddock & Spring Onion Fishcakes £7

served with warm béarnaise sauce

Oven Baked Camembert £8

served with sliced garlic & thyme ciabatta & red onion chutney

Mediterranean Bruschetta £6.25

topped with black olive tapenade, sundried tomato, mozzarella & basil

Salt & Pepper Squid £7

lightly coated squid rings, deep-fried & finished with salt, pepper & lemon served with garlic mayonnaise

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, 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 - Smoked Salmon, Cream Cheese & Chive £7.5 -
- Tuna, Spring Onion Mayonnaise & Cucumber £7 -
- Honey Roast Ham & Wholegrain Mustard Mayo £7 -

Bibendum Ploughmans

£8.5

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

Can't decide, mix it up for an extra £1.5

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

Salads £12

available all day

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*

Pub Classic Mains

Locally Sourced Pork & Herb Sausage & Mash £10*

a trio of sausages served with red onion gravy, creamed champ mash potato, seasonal vegetables & homemade parsnip crisps

Buttermilk Jerk Chicken Burger £14

a butterflied chicken breast soaked in our buttermilk & jerk seasoning served in a toasted ciabatta with cheddar cheese, salad, beef tomato, sliced beetroot & sweet chilli mayo, finished with sweet potato fries & a side of coleslaw

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 £11.50*

homemade falafel patty served in a toasted brioche bun topped with grilled halloumi, salad, red onion, sliced beef tomato & mint yoghurt with a side of fries & coleslaw

Bibendum Mac & Cheese £12*

oven-baked macaroni in a rich red Leicester topped with homemade smoked bacon crisps

Chefs Homemade Pie of the Day £13*

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 & minted butter garden peas

Ham, Egg & Chips £12*

honey glazed ham, hen's eggs, chips & a side of piccalilli

Liver & Bacon £12*

tender pieces of lambs liver & smoky bacon, creamy mash, seasonal veg & red onion gravy

Chefs Choice Mains

Confit of Duck £16

served with potato gratin & seasonal greens & finished with a red currant jus

Brie & Cranberry Stuffed Chicken £14

a breast of chicken stuffed with brie & cranberry wrapped in streaky bacon with Lyonnaise potato, seasonal vegetables & a white wine & garlic sauce

Seafood Pasta Marinara £14.5

a mussel, squid & king prawn pasta, with sundried tomatoes & olives cooked in a rich tomato & coriander sauce

Grilled Salmon Fillet £14

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

Slow Roasted Belly of Pork £16.5

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

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

8oz Prime Sirloin Steak £18

served with a large flat mushroom, grilled beef tomato, garden peas, homemade beer battered onion rings & chunky chips & your choice of a blue cheese topper or peppercorn sauce

King Prawn & Pesto Linguine £14

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

Wild Mushroom & Pea Risotto £12.5*

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 warm ciabattas & 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, breaded whitebait, mussels & prawns with a selection of dressings, couscous salad & warm bread

Bibendum Veggie Platter £14

2 mediterranean-style bruschetta's, 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