

# Sunday Starters

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## **Homemade Soup of the Day £6**

*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*

# **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**

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

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

*a discretionary 10% service charge is added to your bill & split between the whole team. this can of course be removed*

**Dietary Requirements:** 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

# Sunday Mains

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## **Bibendum Sunday Roast (see our specials board) £12.5**

*all served with roasted garlic potatoes, honey roasted root vegetables, seasonal vegetables, homemade Yorkshire pudding & a rich gravy*

## **Locally Sourced Pork & Herb Sausage and Mash £10**

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

## **Gourmet 8oz Beef Burger £12 (falafel & halloumi burger [v] available)**

*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*

## **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*

## **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*

## **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*

## **Liver & Bacon £12**

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

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