



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**

- WINE & GIN OF THE MONTH -

- LOCAL CASK ALE DISCOUNTS & CRAFT BEER OFFERS -

we have a variety of different beers, wines & gins always 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 & butter

Ham Hock & Asparagus Terrine £7.5

with piccalilli, toasted ciabatta & a wild rocket salad

Moules Marinières £8

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

Oven Baked Camembert £8

served with garlic butter, crispy ciabatta & a red onion chutney

Salt & Pepper Squid £7.25

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

Sussex Smokey £7.5

creamed leeks & smoked haddock, baked in a white wine sauce & topped with a herb crumb & Sussex cheddar cheese

Duck Liver & Cranberry Pate £6.5

served with a red onion chutney & warm ciabatta

Crab Arancini £8

served with a wild rocket salad & lime & coriander yoghurt

Breaded Whitebait £5.75

served with homemade tartar sauce & a salad garnish

Antipasti Bruschetta £6.75

a selection of cured meats on a black olive tapenade, with sundried tomatoes, parmesan & a basil oil

Lunches & Light Bites

available until 5pm

Deep Filled Jackets £7.5

all served with your choice of fillings, house salad & a side of coleslaw

prawn & crayfish marie rose

cheddar cheese & beans

roasted vegetables, spinach & feta

spicy chilli beef & sour cream

Bibendum 3-tier Club bacon, egg, chicken, mayo, salad £8.75

add fries £1.5

Sandwiches, Ciabattas & Wraps from £7

all served with house 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 - Fish Finger & Tartar Sauce £7 -

Bibendum Ploughmans

£9

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 slices & breads

Salads from £10.5*

available all day

Caesar *cos lettuce, anchovies, bacon, herb croutons, parmesan & dressing* £11 add chicken £1.5

Beetroot & Goats Cheese *mixed leaf salad, beetroot, goats cheese & walnuts* £10.5

Chicken, Bacon & Avocado *mixed leaf salad, chicken, bacon & avocado* £12

Pub Classic Mains

Locally Sourced Pork & Herb Sausage & Mash £11*

a trio of sausages served with red onion gravy, creamy mash potato, seasonal vegetables & homemade vegetable crisps

Local Beer Battered Fish & Chips £12*

tender cod loin in a local real ale in-house batter, served with homemade tartar sauce, chunky chips & buttered garden peas

Bibendum Mac & Cheese £12*

oven-baked macaroni in cheddar & red Leicester cheese topped with spinach & homemade bacon 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 £11.75*

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

Smoky BBQ Pork Ribs £14

a full rack of tender pork ribs, topped with a homemade smoky BBQ sauce, buttered corn, fries & homemade slaw & served with a dressed side salad

Chefs Homemade Pie of the Day £13*

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

Ham, Egg & Chips £12*

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

Liver & Bacon £12.5*

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

Chefs Risotto of the Day £13*

arborio rice served with truffle oil & parmesan shavings & topped with wild rocket

Chefs Choice Mains

Bibendum Stuffed Chicken £14

a breast of chicken stuffed with spinach, cranberry & ricotta, wrapped in streaky bacon with dauphinoise potato, seasonal vegetables & a cranberry & thyme sauce

Oven Baked Cod £14.5

a cod fillet, oven baked, & served with sautéed greens, crushed baby potatoes & a saffron butter sauce

Classic Fish Gratin £12.5*

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

Sussex Downs Lamb Shank £18.5

tender lamb shank served with creamy mash, seasonal vegetables, your choice of a mint or red currant jus & topped with homemade vegetable crisps

Grilled Salmon Fillet £14.5

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

Sussex Duck £16.5

a full duck breast served with parmesan potato & stemmed broccoli & finished with a red wine jus

Slow Roasted Belly of Pork £16.5

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

8oz Prime Sirloin Steak £19

served with a large flat mushroom, grilled beef tomato, garden peas, homemade beer battered onion rings & chunky chips, topped with 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 & Courgette Stroganoff £12.5*

wild mushrooms & courgettes served in a filo pastry basket with a side of pilau rice & crème fraiche

Sharing Platters

Bibendum Veggie Platter £14

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

Antipasti £16

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

Burger Trio £18.5

a prime 4oz beef patty, a fillet of fish & a cajun chicken burger, with beef tomato, a selection of relishes & lettuce all in warm ciabattas & served with fries, beer battered onion rings

Fish Platter £18.5

a selection of breaded whitebait, mussels, prawn & crayfish marie-rose & crab arancini, served with a selection of dressings, a couscous salad & warm bread

Sides & Nibbles

Marinated Mixed Olives 3.5

Pitta & Houmous 4.5

Chunky Chips 3.5

Sweet Potato Fries 4.5

Garlic Bread with Cheese 4

Homemade Scotch Egg 4

Homemade Cheesy Nachos & Dips 5

add chilli +4

Stuffed Feta Olives 4

Bread & Oils 4.5

Cheesy Chips 4.5

Selection of Nuts from 2

Garlic Bread 3

Halloumi Fries 4.5

Something for Afters

Hot Drinks

we source our coffee beans from a Brighton-based company called Black Rock Coffee & our tea is a family owned, London company named Birchall who produce high quality, award winning teas

Coffee	££	Tea	££
Espresso	1.8	Great Rift Breakfast blend	2.25
Doppio	2	Great Rift Decaf	2.25
Americano	2.2	Early Grey	2.4
Latte	2.4	Green Tea	2.45
Cappuccino	2.4	Lemon and Ginger	2.45
Flat White	2.5	Camomile	2.45
Mocha	2.5	Peppermint	2.45
Hot Chocolate	2.5	Red Berry & Flower	2.45

add cream & marshmallows 0.15

Liqueur coffee	££	Digestif	££
Jameson	5.1	Cockburn's Port	4.5
Baileys	5.5	Romante Sherry	5
Amaretto	5	Harvey's Bristol Cream	5
Kahlua	5	Martell VS	4.2
Spiced Rum	5.2	Courvoisier VSOP	4.5
Havana	5	Jameson Caskmates Stout	4.6
		Jameson Caskmates IPA	4.6
Dessert Wine	££	Laphroig	4.6
Moscatel	4	Monkey Shoulder	4.6
<i>(Oro Torres 50ml)</i>		Nikka Whisky	5.2

Room for Dessert?

please ask your server to see our dessert board

we like to mix it up & change our desserts regularly so keep an eye out for new specials