

Sunday Starters Gluten Free

Homemade Soup of the Day £6.25

served with warm, crusty bread & butter

Duck Liver & Cranberry Pate £6.75

served with a red onion chutney & warm ciabatta

Breaded Whitebait £5.95

served with homemade tartar sauce & a salad garnish

Sussex Smokey £7.5

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

Oven Baked Camembert £8

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

Antipasti Bruschetta £6.95

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

Salt & Pepper Squid £7.5

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

Bibendum Ploughmans

£9.75

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

Can't decide, mix it up for an extra £1.75

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

Salads

Caesar *cos lettuce, anchovies, bacon, herb croutons, parmesan & dressing* **£11.25** *add chicken* **£1.5**

Chicken, Bacon & Avocado *mixed leaf salad, chicken, bacon & avocado* **£12.5**

a discretionary 10% service charge is added to your bill & split between the whole team, but of course this can 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 Gluten Free

Bibendum Sunday Roast (see our specials board) from £12.5

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

add a side of extra potatoes (£3.5), extra roast vegetables (£3) or a Bibendum bowl of cauliflower cheese (£4.95)

Locally Sourced Pork & Herb Sausage and Mash £11.25

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

Grilled Salmon Fillet £14.85

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

Gourmet 8oz Beef Burger £12.5 (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 £13.25

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

Local Beer Battered Fish & Chips £12

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

Wild Mushroom & Courgette Stroganoff £12.75

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

Classic Fish Gratin £12.75

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

King Prawn & Pesto Linguine £14.5

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

Chefs Risotto of the Day £13.25 (v & ve options available)

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

Liver & Bacon £12.75

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

Ham, Egg & Chips £12

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

Bibendum Mac & Cheese £12

oven-baked macaroni in cheddar & red Leicester cheese topped with spinach & homemade bacon crisps

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