



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 £18 -

*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 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 £6.75

served with warm, toasted ciabatta & butter

Chicken Liver Pate £7.25

topped with a pistachio butter, a side red onion chutney & warm ciabatta

Oven Baked Camembert £8.50

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

Tomato & Mozzarella Arancini £8.50

mozzarella, sundried tomato & basil oil risotto balls, served with an arrabiata dipping sauce

Seasoned Squid £8

lightly coated fresh squid strips, deep-fried & finished with a choice of salt & pepper or chilli seasoning, juiced lemon & served with garlic mayonnaise

Breaded Whitebait £6.75

served with homemade tartar sauce & a salad garnish

Bruschetta £6.95

olive tapenade, with cherry tomatoes, feta & a basil oil

Smoked Mackerel & Beetroot Quenelles £7.50

beetroot, smoked mackerel & horseradish pate-quenelles, served with melba toast & a side salad

Sides & Nibbles

Stuffed Feta or Sundried Tomato Olives £4

Pitta & Houmous £4.7

Chips or Fries £3.5

Garlic Bread £3.25 *add cheese £1*

Homemade Cheesy Nachos, Jalapenos & Dips £5 *add chilli (v/ve available) £4*

Marinated Mixed Olives £3.5

Breads & Oils £4.5

Cheesy Chips or Fries £4.5

Homemade Scotch Egg £4.85

Lunches & Light Bites

available until 5pm

Deep Filled Jackets from £7.95

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

- spicy chilli beef & sour cream £8.25 -
 - cheddar cheese & beans £7.95 -
 - mushrooms, spinach & caramelised onions £7.95 -
 - brie & bacon £8.25 -
 - prawn marie rose £8.25
 - mixed bean chilli (v/ve) £8.15 -
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Club Sandwich

Bibendum 3-tier Club bacon, egg, chicken, mayo, salad **£9.25**

add fries **£1.60**

Sandwiches, Ciabattas & Wraps from £7.75

made to order & served with house salad & homemade tortilla chips

(gluten free bread & vegetarian options available)

- Peppered Steak & Red Onion £8.50 - Cajun Chicken & Mint Yoghurt £7.75 -
- Prawn Marie Rose £7.95 - Fish Finger & Tartar Sauce £7.75 -

Bibendum Ploughmans **£10.25**

A hearty ploughman's with your choice of:

Brighton Blue – French Brie – Sussex Mature Cheddar – Sussex Ham – Homemade Scotch Egg

Can't decide, mix it up for an extra £2

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

Sharing Platters

available all day

Bibendum Veggie Platter £14.65

two Mediterranean-style bruschetta's, houmous with carrot & cucumber batons, stuffed feta & stuffed sundried tomato olives, pickled artichokes, sweet stuffed red peppers & a selection of breads

Antipasti £17

a selection of dried & cured meats; chorizo, prosciutto ham, salami, sweet stuffed peppers, homemade houmous, marinated olives, stuffed olives with feta & sundried tomato, warm breads, pitta & a side of butter

Oven Baked Camembert Sharer £13.25

wrapped in prosciutto ham, topped with homemade chilli jam & caramelised red onion chutney, served with warm focaccia & ciabatta breads

Cheese Sharer £15.5

a 5-cheese sharing board, including Sussex Mature Cheddar, Brighton Blue, Brie, & two guest cheeses, celery sticks, apple wedges, grapes, fruit chutney, stuffed peppers, crackers & ciabatta breads

Salads from £11*

available all day

Beetroot & Feta *mixed leaf salad, beetroot, feta cheese & walnuts*

Nicoise *crispy baby gem lettuce, soft boiled egg, vine cherry tomatoes, tender green beans, new potatoes, olives & a French dressing* **£11** *add tuna* **£1.25**

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

ABC Salad *mixed leaf lettuce, tomatoes, olives, avocado, beetroot & caramelised red onion*

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

Pub Classic Mains

Bibs Beef Lasagne £13.75*

layers of minced beef, pasta & béchamel topped with Sussex cheddar & mozzarella, served with a house salad & garlic bread

Locally Sourced Pork & Herb Sausage & Mash £12*

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

Local Beer Battered Fish & Chips £12.50*

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

Bibendum Mac & Cheese £12.50*

oven-baked macaroni in Sussex mature cheddar topped with crispy spinach & diced bacon

Gourmet 8oz Beef Burger £12.95*

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

Southern Fried Cajun Chicken Burger £13.75*

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

Veggie Burger £12.75*

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

Classic Fish Gratin £13.25*

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

Chefs Homemade Pie of the Day £13.75*

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

Ham, Egg & Chips £12.50*

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

Chefs Choice Mains

Bibendum Stuffed Chicken £15.75

a breast of chicken stuffed with brie & cranberry, wrapped in smoked bacon with sweet potato fondant, seasonal vegetables & a white wine & spinach sauce

Moules Marinières £16.50

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

Pan-Fried Salmon Fillet £15.75

served with sautéed nicoise, baby tomatoes, quails eggs, fine tender beans, olives

Sussex Duck £17

a full duck breast served with a sweet potato fondant, seasonal vegetables & finished with a red wine & cranberry jus

Slow Roasted Belly of Pork £17.25

served with creamy dauphinoise potatoes, stemmed broccoli, braised red cabbage, apple & cider sauce & salted crispy crackling

King Prawn & Pesto Linguine £15.25

meaty king prawns & linguine tossed in a light green pesto sauce & chilli oil, topped with pea shoots & parmesan

Butternut Squash & Mixed Bean Chilli £13.25*

spiced mixed beans & oven roasted butternut squash, olives, peppers & sundried tomatoes, served in a fried tortilla basket with a helping of sour cream & saffron rice

Grilled Fillet of Seabass £16.45

served with saffron & dill crushed new potatoes, honey-glazed fennel, sautéed greens & a buttered white wine sauce

Chefs Risotto of the Day £13.75*

arborio rice served with truffle oil & parmesan shavings & topped with pea shoots

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	2	Great Rift Breakfast blend	2.45
Doppio	2.2	Great Rift Decaf	2.45
Americano	2.4	Earl Grey	2.5
Latte	2.8	Green Tea	2.5
Cappuccino	2.6	Lemon and Ginger	2.5
Flat White	2.8	Camomile	2.5
Mocha	2.95	Peppermint	2.5
Hot Chocolate	2.75	Red Berry & Flower	2.5

add cream & marshmallows 0.50

Liqueur coffee	from £5	Digestif	from £4.50
Jameson		Port	
Baileys		Romante Sherry	
Amaretto		Harvey's Bristol Cream	
Kahlua		Martell VS	
Spiced Rum		Baileys Almond	
Havana		Jameson Caskmates Stout	
		Jameson Caskmates IPA	
Dessert Wine		Laphroig	
Moscatel	4	Monkey Shoulder	
<i>(Oro Torres 50ml)</i>		Nikka Whisky	

Room for Dessert?

Always! 😊

Desserts & Afters

all of our desserts are made in-house using fresh ingredients

Double Chocolate Brownie £6.50

served with vanilla ice cream & chocolate sauce

Homemade Shortbread Lemon Tart £6.65

zesty lemon curd on a buttery shortbread base, served with orange sorbet

Banoffee Pots £6.25

a biscuit base, with layers of banana & toffee, topped with chocolate chip shortbread & baileys cream

Homemade Bakewell Tart £6.75

warm bakewell tart served with vanilla ice cream

Chef's Choice Cheesecake £6.50

homemade cheesecake; ask your server what today's is!

Chocolate Brownie Sundae £8.50

vanilla & mint chocolate chip ice cream served with chocolate brownie chunks, topped with chocolate sauce & a biscuit wafer

Locally Sourced Cheeseboard £8.5

a selection of Brighton blue cheese, mature Sussex cheddar & French brie, served with crackers, red onion chutney & apple slices

ask your server about our 5-cheese sharing board

One, Two or Three Scoop Ice Cream from £2

a choice of Yarde Farm chocolate, vanilla & strawberry, all served with a biscuit wafer

Two or Three Scoop Sorbet from £3

choose from lemon, blackcurrant, orange or mango

Cake Selection from £2

homemade cakes & a selection of muffins available