

Sunday Starters

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

Tomato & Mozzarella Arancini £8.50

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

Breaded Whitebait £6.75

served with homemade tartar sauce & a salad garnish

Smoked Mackerel & Beetroot Quenelles £7.50

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

Oven Baked Camembert £8.50

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

Bruschetta £6.95

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

Seasoned Squid £8

deep-fried & finished with a choice of salt & pepper or chilli seasoning, juiced lemon & with garlic mayonnaise

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

Salads

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

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**

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**

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

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 £12

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

Pan-Fried Salmon Fillet £15.75

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

Gourmet 8oz Beef Burger £12.95 (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 £13.75

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 £13.75

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

Local Beer Battered Fish & Chips £12.50

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

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

Classic Fish Gratin £13.25

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

King Prawn & Pesto Linguine £15.25

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

Chefs Risotto of the Day £13.75 (v & ve options available)

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

Bibs Beef Lasagne £13.75*

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

Ham, Egg & Chips £12.50

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

Bibendum Mac & Cheese £12.50

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

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