



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 £20 -

*available all day Monday to Thursday on selected dishes**

- WINE & GIN OF THE MONTH - LOCAL CASK ALE DISCOUNTS & CRAFT BEER -

● 10% BLUE LIGHT CARD DISCOUNT FROM YOUR BILL WITH ANY FOOD PURCHASES ●

Dietary Requirements

we have separate [gluten free](#) and [vegan](#) menus ... just ask your server

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, please let us know

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

Starters & Small Plates

Homemade Soup of the Day £7

served with warm, toasted ciabatta & butter

Chicken Liver Pate £7.5

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

Oven Baked Camembert £9

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

Tomato & Mozzarella Arancini £8.75

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

Salt & Pepper Seasoned Squid £8.75

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

Breaded Whitebait £7

served with homemade tartar sauce & a salad garnish

Bibendum Bruschetta £7.5

3 bruschetta portions with homemade olive tapenade, sundried tomatoes, crumbled feta & a basil oil

Sides & Nibbles

Stuffed Olives £4.25

Pitta & Houmous £4.95

Chips or Fries £3.95 *add cheese £1*

Homemade Cheesy Nachos, Jalapenos & Dips £5.25 *add chilli (v/ve available) £5*

Marinated Mixed Olives £3.75

Mixed Breads & Oils £4.85

Garlic Bread £4 *add cheese £1*

Bibendum Lunches

available until 5.30pm

Deep Filled Jackets from £8.25

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

- spicy chilli beef & sour cream £8.95 -
 - cheddar cheese & beans £8.25 -
 - smoked salmon & cream cheese £8.95 -
 - prawn marie rose £8.95 -
 - butternut squash & mixed bean chilli (v/ve) £8.5 -
-

Doorstop Sandwiches, Ciabattas & Wraps from £8.75

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

(gluten free bread & vegetarian options available)

- Peppered Steak & Red Onion £9.50 - Cajun Chicken & Mint Yoghurt £8.95 -
- Prawn Marie Rose £8.95 - Fish Finger & Tartar Sauce £8.75 -

Bibendum Club Sandwich from £9.85

3-tiered; bacon, egg, chicken, mayo & salad, served in your choice of brown or white bloomer bread

add fries £1.75

Bibendum Ploughmans £12.5

A hearty ploughman's with a selection of:

Stilton – French Brie – Sussex Mature Cheddar – Sussex Ham – Pork & Herb Sausage

served with dressed salad, coleslaw, butter, piccalilli & red onion chutney, a stalk of celery & a selection of breads & warm baked baguette

Salads from £11.25*

available all day

Nicoise *crispy baby gem lettuce, soft boiled egg, tomatoes, tender green beans, new potatoes, olives & a French dressing* **£11.25**

Mediterranean *mixed leaf, peppers, olives, onion, feta, sundried tomatoes & basil pesto* **£11.25**

Caesar *cos lettuce, anchovies, crispy bacon, herb croutons, parmesan cheese & dressing* **£11.5**

feeling adventurous... add to any of your salads;

add tuna £1.5 add chicken £1.75 add prawns £1.5

Sharing Plates

available all day

Antipasti £18.5

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

Oven Baked Camembert Sharer £14.75

topped with prosciutto ham & garlic butter, served with caramelised red onion chutney & a guest chutney & warm ciabatta bread

Bibendum Main Plates

Locally Sourced Pork & Herb Sausage & Mash £12.95*

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

Local Beer Battered Fish & Chips £13*

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

Pan-Fried Salmon Fillet £16.5

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

Gourmet 8oz Beef Burger £13.75*

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

Slow Roasted Belly of Pork £18.5

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

Bibendum Mac & Cheese £12.75*

oven-baked macaroni in Sussex mature cheddar topped with crispy spinach, diced bacon & a drizzle of truffle oil

Chefs Risotto of the Day £14.25

arborio rice served with truffle oil & parmesan shavings

Ham, Egg & Chips £12.85*

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

specials board also available; ask your
server what we have today

Bibendum Main Plates

King Prawn & Pesto Linguine £15.95

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

Butternut Squash & Mixed Bean Chilli £14.25*

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

Chefs Homemade Pie of the Day £14.95*

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

Southern Fried Cajun Chicken Burger £14.25*

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

Grilled Fillet of Seabass £16.85

served with garlic butter crushed new potatoes, sautéed greens & a buttered white wine sauce

Classic Fish Gratin £13.85*

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

Veggie Burger £14*

homemade falafel & mixed bean 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

specials board also available; ask your
server what we have today

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	2.2	Great Rift Breakfast blend	2.65
Doppio	2.35	Great Rift Decaf	2.65
Americano	2.7	Earl Grey	2.75
Latte	2.85	Green Tea	2.75
Cappuccino	2.85	Lemon and Ginger	2.75
Flat White	2.85	Camomile	2.75
Mocha	3.2	Peppermint	2.75
Hot Chocolate	3	Red Berry & Flower	2.75

add cream & marshmallows 0.50

*add syrups to you coffees; peppermint, hazelnut, caramel, vanilla, gingerbread +0.8
all of our coffee is made with semi-skimmed milk. soya available at no extra cost*

Liqueur coffee **from £5**

Jameson
Baileys
Amaretto
Kahlua
Spiced Rum
Havana Club Rum

Digestif **from £4.50**

Bulas Ruby Port
Romante Sherry
Amaretto
Martell VS
Baileys
Chivas Regal 12y/o
Jameson Barrel Back Whiskey
Laphroig
Monkey Shoulder
Nikka Barrel Japanese Whisky

Room for Dessert?

Always! ☺

Desserts

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

Double Chocolate Brownie £6.75

served with vanilla ice cream & chocolate sauce

Homemade Shortbread Lemon Tart £6.85

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

Bibendum Banoffee Pot £6.7

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

Homemade Bakewell Tart £6.85

warm bakewell tart served with vanilla ice cream

Chef's Choice Cheesecake £6.75

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

Chocolate Brownie Sundae £8.75

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

Locally Sourced Cheeseboard £9

a selection of stilton, mature Sussex cheddar & French brie, served with crackers, red onion chutney & celery & grapes

ask your server about our 5-cheese sharing board

Two or Three Scoop Ice Cream from £4.5

a choice of Yarde Farm chocolate, vanilla, strawberry or mint chocolate chip;

all served with a biscuit wafer

Two or Three Scoop Sorbet from £3.5

choose from lemon, blood orange or mango

Homemade Cake from £2.75