

# Sunday Starters

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## Homemade Soup of the Day £7

*served with warm, toasted bread & butter*

## Chicken Liver Pate £7.5

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

## Oven Baked Camembert £9

*topped with garlic butter & served with a crispy bread & red onion chutney*

## 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*

## Bibendum Bruschetta £7.5

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

## 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*

## Salads

**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**

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

*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

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## **Bibendum Sunday Roast (see our specials board) from £13.5**

*all served with roasted garlic potatoes, honey roasted root vegetables, seasonal vegetables & a rich gravy  
side of extra potatoes (£3.95), extra roast vegetables (£3.5) or a Bibendum bowl of cauliflower cheese (£5.5)*

## **Locally Sourced Pork & Herb Sausage & Mash £12.95**

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

## **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 (falafel & halloumi burger [v] available)**

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

## **Grilled Cajun Chicken Burger £14.25\***

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

## **Local Beer Battered Fish & Chips £13**

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

## **Butternut Squash & Mixed Bean Chilli £14.25**

*spiced mixed beans & oven roasted butternut squash, olives, peppers & sundried tomatoes, served on a bed of  
saffron rice with a helping of sour cream*

## **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*

## **King Prawn & Pesto Linguine £15.95**

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

## **Chefs Risotto of the Day £14.25 (v & ve options available)**

*arborio rice served with truffle oil & parmesan shavings*

## **Ham, Egg & Chips £12.85**

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

## **Bibendum Mac & Cheese £12.75**

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

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