



Sunday Starters

Homemade Soup of the Day £7.5 GFO

served with a baked ciabatta & butter

Beef Teriyaki Strips £9.5

crispy beef strips in a Teriyaki sauce served with spring onions, chilli, sesame seeds & rice noodles

Tempura Vegetable & Bocconcini £8.5 GFO

tempura fried vegetables, sun-kissed tomatoes, basil oil & bocconcini cheese

Chicken Liver Pate £8.5 GFO

butter glazed with caramelised red onion chutney & garlic ciabatta

Oven Baked Camembert £9.75 GFO

with garlic butter, caramelised red onion chutney & garlic ciabatta

Salt & Pepper Squid £9.75

crispy fried squid, salt, cracked black pepper, lemon & sweet chilli mayo

Breaded Whitebait £7.75

breaded blanch bait, salt, cracked black pepper, lemon & tartar sauce

Bibendum Bruschetta £8.5

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

Sides & Nibbles

Stuffed Olives £4.5

Pitta & Houmous £5.5 GFO

Chips or Fries £4.5 +cheese **£1** GFO

Marinated Mixed Olives £4.5

Mixed Breads & Oils £6 GFO

Garlic Bread £4.5 +cheese **£1** GFO

Bibendum Ploughman's £15 GFO

A hearty ploughman's with a selection of:

stilton – french brie – sussex mature cheddar –sussex ham – pork & herb sausage
salad garnish, celery, caramelised red onion chutney, piccalilli, coleslaw, toasted
ciabatta, bread & butter

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 £16 GFO

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

side of extra potatoes **£4** extra roast vegetables **£4**
or a Bibendum bowl of cauliflower cheese **£6**

Sussex Pork & Herb Sausage & Mash £16 GFO

a trio of local sausages served with creamy mash, seasoned vegetables, parsnip crisps & a red onion gravy

Pan-Fried Salmon Fillet £19 GFO

pan fried fillet of Salmon, sautéed new potatoes, seasonal greens, grilled asparagus, white wine & spinach sauce

Gourmet 8oz Beef Burger £16.5 GFO

prime 7oz beef burger, toasted brioche bun, smoked bacon, monetary jack cheese, tomato, red onion, relish, fries & coleslaw

Veggie Burger £16* GFO

homemade falafel, pepper, carrot, & mixed bean patty. Toasted brioche bun, grilled halloumi, lettuce tomato, red onion, beetroot, mint yoghurt, fries & coleslaw

Southern Fried Cajun Chicken Burger £16.5 GFO

butterflied chicken breast, Cajun rub & panko breadcrumbs. Toasted brioche bun, monetary jack cheese, lettuce, tomato, red onion, beetroot, BBQ sauce, fries & coleslaw

Chef's Homemade Pie of the Day £17

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

Sussex Beer Battered Fish & Chips £16.5 GFO

8-10oz skin-on cod fillet, local real-ale batter, chunky chips, peas & tartar sauce

Butternut Squash & Mixed Bean Chilli £15 GFO

spiced mix beans, roasted butternut, olives, peppers, chilli & sundried tomatoes, served in a fried tortilla basket with sour cream & basmati rice

Chicken & Chorizo Linguine £18.5 GFO

linguine pasta, seasoned chicken, chorizo, parmesan, sundried tomato & olive pesto

Chef's Risotto of the Day £16 GFO

arborio rice, parmesan & truffle oil

Ham, Egg & Chips £16* GFO

4 hour steamed (in-house) Sussex ham, hen's eggs, chunky chips & piccalilli

Bibendum's Mac & Cheese £15* GFO

oven-baked macaroni, Sussex mature cheddar cheese, smoked bacon, crispy spinach & truffle oil

Caesar Salad £13 GFO + **Chicken £3**

cos lettuce, anchovies, crispy bacon, parmesan, herb croutons, & caesar dressing

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