



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

 get social, tag us @bibendumb 

Saving the **£££'s**

- TWO MAINS FOR £25 -

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

● 10% BLUE LIGHT CARD DISCOUNT FROM YOUR BILL WITH ANY FOOD PURCHASES ●
DINE, TASTE & GOURMET CARD ALSO ACCEPTED (t&c's apply)

Dietary Requirements

Many of our dishes can be made **gluten free**, listed as GFO (gluten free option).

Please note, while we take every care in dish preparation, our fryer is a shared fryer & we cannot guarantee cross contamination. Please speak to your server.

We have a separate **vegan** menu available

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 £7.5 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 GFO

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 GFO

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

Sides & Nibbles

Stuffed Olives £4.75

Pitta & Houmous £5.5 GFO

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

Marinated Mixed Olives £4.5

Bread & Oils £5.5 GFO

Garlic Bread £4.5 +cheese **£1** GFO

Homemade Cheesy Nachos, Jalapenos & Dips £6.5

+chilli (v/ve available) +**£5.5**

A selection of Nuts: Salted, Smoked, Roasted, Chilli Mix & Wasabi from £2.5



Bibendum Lunches

available until 5.30pm

Deep Filled Jackets GFO

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

spicy chilli beef & sour cream **£9.5**

cheddar cheese & beans **£8.75**

butternut squash & mixed bean chilli (v/ve) **£9.25**

Doorstop Sandwiches, Ciabattas & Wraps GFO

all served with your choice of fillings, homemade tortilla chips & salad garnish

peppered steak, red onion & wholegrain mustard mayo **£9.75**

cajun chicken & mint yoghurt **£9.5**

in-house fish goujons & tartar sauce **£9.25**

homemade falafel & mint yoghurt **£9.25**

Bibendum Club Sandwich £12.5 GFO

chicken, bacon, egg, tomato, mayo & baby gem lettuce in toasted white or malted bread

served with homemade tortilla chips & a side of coleslaw

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



Sharing Plates

available all day

Antipasti £22 GFO

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

Mezze Sharer £18.75 GFO

homemade houmous, babaganoush, tabbouleh, falafel, haloumi, vegetable skewers & pitta bread

Oven Baked Camembert Sharer £18 GFO

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

Homemade Cheesy Nachos, Jalapenos & Dips £8

+ chilli (v/ve available) **£6**



Bibendum Main Plates

Chicken Supreme £19 GFO

pan fried skin-on chicken breast served with fondant potato, seasonal vegetables cream & mushroom sauce

Sussex Pork & Herb Sausage & Mash £16* GFO

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

Sussex Beer Battered Fish & Chips £16.5* GFO

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

Gourmet 7oz Beef Burger £16.5* GFO

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

Pan-Fried Salmon Fillet £19 GFO

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

Chef's Homemade Pie of the Day £17*

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

Pork Belly £19.75 GFO

slow roasted belly of pork, creamy mash, seasonal greens, salted crackling, apple & cider sauce

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

Caesar Salad £13* GFO

cos lettuce, anchovies, crispy bacon, parmesan, herb croutons, & caesar dressing
+chicken £3



Bibendum Main Plates

Beef Short Ribs £21

slow braised beef short ribs, sweet potato mash, seasoned greens, parsnip crisps, red wine & lentil sauce

Chicken & Chorizo Linguine £18.5 GFO

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

Gourmet Ham Knuckle Burger £17.5

southern-fried pulled ham hock, toasted brioche bun, tomato, red onion, lettuce, sliced gherkin, sweet chilli mayo, fries & coleslaw

Seafood Chowder £17* GFO

mixed seafood baked, creamy white wine sauce, diced potato, peas & parmesan crumb & garlic bread

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

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

Bibendum's Mac & Cheese £15* GFO

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

Veggie Burger £16* GFO

Homemade falafel, pepper, carrot & mixed bean patty in a toasted brioche bun with grilled halloumi, lettuce tomato, red onion, beetroot, mint yoghurt, fries & coleslaw

Crispy Chicken or Vegetable Katsu Curry £18.5

breaded chicken tenders **or** tempura vegetables, sauté peppers, onions, katsu sauce, spring onion, chilli, sesame seeds & basmati rice



Desserts

Tiramisu £7.5

layers of sponge, mascarpone, espresso, spiced rum, coffee liqueur & a biscuit wafer

Seasonal homemade Crumble £7.5

served with a choice of cream, vanilla ice cream or custard

Double Chocolate Brownie £7.5

vanilla ice cream & chocolate sauce

Bibendum Banoffee Pot £7.5

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

Chef's Choice Cheesecake £7

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

Chocolate Brownie Sundae £9

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

Cheeseboard £9

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

Two or Three Scoop Ice Cream from £5.5

a choice of Yarde Farm chocolate, vanilla, strawberry or mint chocolate chip; all served with a biscuit wafer

Two or Three Scoop Sorbet from £4.5

choose from lemon, blood orange or mango

Homemade Cake from £3.5

ask your server; get a slice of cake & a hot drink for **£5.5**

A selection of gluten free desserts are available; please ask your server