



Sunday Starters

Homemade Soup of the Day £8 GFO

served with a baked ciabatta & butter

Beef Teriyaki Strips £10

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

Chicken Liver Pate £9 GFO

butter glazed with caramelised red onion chutney & garlic ciabatta

Oven Baked Camembert £10.5 GFO

with garlic butter, caramelised red onion chutney & garlic ciabatta

Salt & Pepper Squid £10.5

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

Breaded Whitebait £8

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

Sides & Nibbles

Stuffed Olives £5

Pitta & Houmous £5.75 GFO

Chips or Fries £4.8 +cheese **£1** GFO

Marinated Mixed Olives £4.85

Mixed Breads & Oils £5.5 GFO

Garlic Bread £4.8 +cheese **£1** GFO

Light Lunch

Bibendum Ploughman's £16.75 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

Caesar Salad £14 GFO +**Chicken £3.25**

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

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 **£17 - £22** GFO

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

side of extra potatoes **£4.5** extra roast vegetables **£4.25**

cauliflower cheese **£6.5** extra yorkshire pudding **£1.75**

Sussex Pork & Herb Sausage & Mash **£16.75** GFO

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

Pan-Fried Salmon Fillet **£19.75** GFO

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

Gourmet 7oz Beef Burger **£17.25** GFO

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

Southern Fried Cajun Chicken Burger **£17.75** GFO

butterflied chicken breast, Cajun rub & panko breadcrumbs, toasted brioche bun, Monterey jack cheese, lettuce, tomato, red onion, BBQ sauce, fries & coleslaw

Veggie Burger **£17** GFO

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

Chef's Homemade Pie of the Day **£18**

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

Sussex Beer Battered Fish & Chips **£16.75** GFO

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

Butternut Squash & Mixed Bean Chilli **£16.75** GFO

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

King Prawn Linguine **£19.25** GFO

linguine pasta, meaty king prawns, parmesan, sundried tomato & olive pesto

Chef's Risotto of the Day **£17.25** GFO

arborio rice, parmesan & truffle oil

Ham, Egg & Chips **£16.75** GFO

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

Bibendum's Mac & Cheese **£16.75** GFO

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

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