





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 £28 -

*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 – pine 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 £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

Bibendum Bruschetta £9 GFO

Homemade olive tapenade, sun-kissed tomatoes, feta & basil oil

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 GFO

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

Breaded Whitebait £8

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

Cauliflower Pakora £9

crispy cauliflower florets seasoned with Indian herbs & spices, served with a mango chutney dip

Sides & Nibbles

Stuffed Olives £5

Pitta & Houmous £5.75 GFO

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

Marinated Mixed Olives £4.85

Bread & Oils £5.5 GFO

Garlic Bread £4.8 +cheese **£1** GFO

Homemade Cheesy Nachos, Jalapenos & Dips £6.95

+chilli (v/ve available) +£6

A selection of Nuts: Salted, Smoked, Roasted, Chilli Mix & Wasabi from £2.75



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 **£10**

cheddar cheese & beans **£9.25**

butternut squash & mixed bean chilli (v/ve) **£9.75**

Doorstop Sandwiches, Ciabattas & Wraps GFO

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

peppered steak, red onion & wholegrain mustard mayo **£10.5**

cajun chicken & mint yoghurt **£9.95**

in-house fish goujons & tartar sauce **£9.95**

Bibendum Club Sandwich £14 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 £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



Sharing Plates

available all day

Antipasti £24 GFO

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

Oven Baked Camembert Sharer £19 GFO

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

Homemade Cheesy Nachos, Jalapenos & Dips £6.95

+ chilli (v/ve available) **£6**



Bibendum Main Plates

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

Sussex Beer Battered Fish & Chips £16.75* GFO

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

Pan-Fried Salmon Fillet £19.75 GFO

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

Chef's Homemade Pie of the Day £18*

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

Slow Roasted Pork Belly £22 GFO

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

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 Main Plates

Caesar Salad £14* GFO

cos lettuce, anchovies, crispy bacon, parmesan, herb croutons & Caesar dressing
+chicken £3.25

King Prawn Linguine £19.25 GFO

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

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

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

Bibendum's Mac & Cheese £16.75* GFO

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

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

Stuffed Vegetable Pitta £17.5* GFO

sautéed Mediterranean vegetables & olives mixed with a tomato olive pesto, stuffed inside warm pitta, served with fries, coleslaw & a side salad



Something for Afters

Hot Drinks

we source our coffee beans from a Brighton-based company called Black Rock Coffee & our tea is from a family owned, London company named Birchall who produce high-quality, award-winning teas

Coffee	£	Tea	£
espresso	2.8	breakfast blend	3.25
doppio	2.95	decaf	3.25
americano	3.5	earl grey	3.3
latte	3.6	green	3.3
cappuccino	3.6	lemon & ginger	3.3
flat white	3.75	camomile	3.3
mocha	3.95	peppermint	3.3
hot chocolate	3.95	red berry & flower	3.3
+ marshmallows	1		
chai latte	3.75		
baby chino	1.75	HOT DRINK & CAKE	5.75

+syrops; peppermint, hazelnut, caramel, vanilla +1

all of our coffee is made with semi-skimmed milk.

soya & oat milk available at no extra cost

Liqueur Coffee

jameson | baileys | disaronno amaretto | kahlua | spiced rum

After Dinner Digestifs

jägermeister | ruby port | Hennessey lemongrass | martell VS | cointreau |
tequila reposado | kahlua | jameson | laphroaig | nikka barrel

Room for Dessert? ... Always



Desserts

Tiramisu £8.5

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

Seasonal homemade Crumble £8.5

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

Double Chocolate Brownie £8.25

vanilla ice cream & chocolate sauce

Bibendum Banoffee Pot £8.5

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

Chef's Choice Cheesecake £8.25

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

Chocolate Brownie Sundae £11

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

Cheeseboard £10.75

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 £5

choose from lemon, blood orange or mango

Homemade Cake from £3.95

ask your server; get a slice of cake & a hot drink for **£5.75**

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