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 @bibendumeb

Saving the £££'s

- TWO MAINS FOR £32 -

*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 £8.25 GFO
served with a baked ciabatta & butter

Beef Teriyaki Strips £10.5
crispy beef strips in a Teriyaki sauce served with spring onions, chilli, sesame seeds & rice noodles

Bibendum Bruschetta £9.25 GFO
Homemade olive tapenade, sun-kissed tomatoes, feta & basil oil

Chicken Liver Pate £9.5 GFO
butter glazed with caramelised red onion chutney & garlic ciabatta

Oven Baked Camembert £10.75 GFO
with garlic butter, caramelised red onion chutney & garlic ciabatta

Salt & Pepper Squid £10.75 GFO
crispy fried squid, salt, cracked black pepper, lemon & sweet chilli mayo

Breaded Whitebait £9
breaded blanch bait, salt, cracked black pepper, lemon & tartar sauce

Cauliflower Pakora £9.25
crispy cauliflower florets seasoned with Indian herbs & spices, served with a mango chutney dip

Sides & Nibbles

Stuffed Olives £5.25
Pitta & Houmous £5.85 GFO
Chips or Fries £4.9 +cheese **£1** GFO

Marinated Mixed Olives £4.95
Bread & Oils £5.75 GFO
Garlic Bread £4.95 +cheese **£1** GFO

Homemade Cheesy Nachos, Jalapenos & Dips £6.95
+chilli (v/ve available) +**£6.5**

A selection of Nuts: Salted, Smoked, Roasted, Chilli Mix & Wasabi from £2.95

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 £17* GFO
a trio of local sausages served with creamy mash, seasoned vegetables, parsnip crisps & a red onion gravy

Sussex Beer Battered Fish & Chips £16.95* GFO
8-10oz skin-on cod fillet, local real-ale batter, chunky chips, peas & tartar sauce

Gourmet 7oz Beef Burger £17.5* GFO
prime 7oz beef burger, toasted brioche bun, smoked bacon, Monterey jack cheese, tomato, red onion, relish, fries & coleslaw

Pan-Fried Salmon Fillet £19.95 GFO
Pan fried fillet of salmon, sautéed new potatoes, tenderstem broccoli & seasonal greens, white wine & spinach sauce

Chef's Homemade Pie of the Day £18.5*
shortcrust pastry, served with a choice of creamy mash or chips with peas & gravy

Slow Roasted Pork Belly £22.5 GFO
slow roasted belly of pork, creamy mash, seasonal greens, salted crackling, apple & cider sauce

Chef's Risotto of the Day £17.5 GFO
arborio rice, parmesan & truffle oil

Ham, Egg & Chips £16.95* GFO
4 hour steamed (in-house) Sussex ham, hen's eggs, chunky chips & piccalilli

Bibendum Main Plates

Caesar Salad £14.5* GFO
cos lettuce, anchovies, crispy bacon, parmesan, herb croutons & Caesar dressing
+chicken £3.25

King Prawn Linguine £19.75 GFO
linguine pasta, meaty king prawns, parmesan, sundried tomato & olive pesto

Butternut Squash & Mixed Bean Chilli £16.95* 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 £17.95* 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 £16.95* GFO
oven-baked macaroni, Sussex mature cheddar cheese, smoked bacon, crispy spinach & truffle oil

Veggie Burger £17.5* 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 £17.75* 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

+syrups; 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 | Henners lemongino | 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 todays 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