



AUG/SEPT 18

BIBIS MENU ESPRESSO

TUESDAY - FRIDAY NOON - 6PM
SATURDAY NOON - 3PM

PRIMI PIATTI £6

(V) BAULETTO DI POMODORO

Summer Vegetables & Fior di Latte Mozzarella Stuffed Tomato
Drizzled with Basil Pesto

(V) PANNELLE CON RICOTTA E SESAMO

Sicilian Deep Fried Chickpea "Pannelle" with Ricotta,
Sweet Red Pepper & Sesame Dip

HADDOCK AFFUMCATO CON SENAPE ANTICA

Naturally Smoked Haddock, Stir Fried Vegetables, Yellow & Red Tomatoes,
Whole Grain Mustard Butter Sauce

(V) INSALATA ESTIVA DI QUINOA E FARRO

Supergrain Salad with Inca Tomatoes, Olives,
Cucumber, Corn, Roasted Peppers & Balsamic Dressing

(V) BRUSCHETTA AL SALMONE YOGURT E MASCARPONE

Oak Smoked Salmon Bruschetta with Mascarpone & Yogurt

(V) CARPACCIO DI ANANAS E FRUTTI DI BOSCO

Honey Marinated Pineapple Carpaccio
With Mixed Berries & Lemon Balm

MACCHERONI DELLA TONNARA

Maccheroni with Fresh Tuna, French Beans,
Baby Tomatoes, Chilli & Roasted Garlic

PIZZETTA FIORE DI PUGLIA

6" Pizza Base, Napoli Tomato Sauce with Stracciatella Mozzarella,
Topped with Rocket Leaves

SECONDI PIATTI £10

INSALATA DI SALMONE MEDITERRANEA

Warm Salmon Salad with Red Onions, Tomatoes,
Young Leaves & Soft Cheese Quenelle

SUPREMA DI POLLO ESTIVA

Chicken Supreme Coated in Almond Breadcrumbs,
Yellow & Red Cherry Tomato Salsa & Spicy Potatoes

ZUPPA DI COZZE MERLUZZO E FASUL

Baked Cod Medallions with Shetland Mussels &
Cannellini Beans, Garlic Bruschetta Bread

BISTECCA DI MANZO ALLA CACCIATORA

7oz Grilled Angus Rump Steak,
With Red Wine & Melange of Mushrooms Sauce

PANCETTA DI MAIALE CON PUREE AL ROSMARINO

Slow Cooked Pork Belly with Rosemary Mash,
Apple & Brandy Sauce

V RAVIOLI DI RICOTTA CON PESTO DI SPINACI

Round Shaped Ravioli Filled with Ricotta Cheese
On Spinach Pesto & Marinated Tomatoes

CALZONE "PEPERONCINO"

Spicy Half Moon Pizza Filled with Mozzarella, Cooked Ham,
Marinated Red Peppers, Jalapenos, Pomodoro (on the side)

DOLCI £4

COPPA DI GELATO BIBIS

Fresh Strawberries, Morello Cherries, Roasted Strawberry Ice Cream,
Strawberry Sauce & Whipped Chantilly Cream

CHEESECAKE AL LIMONCELLO

White Chocolate Cheesecake, Filled with Limoncello Lemon Curd,
Biscuit Base & Bourbon Vanilla Ice Cream

CRÈME BRÛLÉE ALLA VANIGLIA DI BOURBON

Bourbon Vanilla Crème Brûlée,
Raspberry & Sorrel Sorbet with Light Tuile

V - SUITABLE FOR VEGETARIANS H - HALAL SOURCED. ALL ITEMS SUBJECT TO AVAILABILITY.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO THE BILL. WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN
OUR MENU ITEMS. PLEASE ENQUIRE WITH MANAGEMENT. NOT AVAILABLE IN DECEMBER.





SHOWTIME

Includes a two course meal followed by the show
Please enquire at reception to book

AUGUST

SUN 5TH AFTERNOON £33
Frankie Valli

WED 8TH EVENING £33
Sounds of the Temptations

SUN 12TH AFTERNOON £33
Stax of Soul

SUN 19TH AFTERNOON £35
Phil Fryer as Frank Sinatra

WED 22ND EVENING £35
The Soul Divas

SUN 26TH AFTERNOON & EVENING £35
Gordon Hendricks as Elvis

SEPTEMBER

SUN 2ND AFTERNOON £35
Blues Brothers

SUN 9TH AFTERNOON £35
Adele

WED 12TH EVENING £35
Queen II

SUN 16TH AFTERNOON £35
Victor Michaels

SUN 23RD AFTERNOON £35
Buddy Holly

WED 26TH EVENING £35
Disco Inferno

SUN 30TH AFTERNOON £35
Soul Survivors

