PASTICCERIA & GELATERIA

ALL £8.5

TIRAMISÚ CLASSICO
Espresso-soaked savoiardi layered with silky mascarpone mousse & a delicate touch of Italian liqueur Ⓥ

CRÈME BRÛLÉE
Madagascan vanilla crème brûlée, caramelised sugar crust, served with cantuccini biscuits Ⓥ Ⓖ

TORTINO AL CIOCCOLATO
Warm dark chocolate sponge served with caramel ice cream & rich chocolate sauce Ⓥ

CHEESECAKE AL PISTACCHIO
Vanilla cheesecake, pistachio sauce, cantuccini crumble & chantilly cream



KNICKERBOCKER GLORY
Classic Knickerbocker Glory with raspberries, peaches, vanilla gelato, flaked almonds & whipped cream Ⓥ Ⓖ Ⓥ

COPPA BANOFFEE
Banana & chocolate ice cream with sticky toffee crumbs, mulled caramel sauce & whipped cream Ⓖ Ⓥ

FORMAGGI ITALIANI
Duo of Italian cheese: Grana Padano & Asiago served with chutney, honey & biscuits



If you are celebrating today then why not order a

BIBIS CELEBRATION CUPCAKE WITH SPARKLER
£7

DESSERT COCKTAILS

ALL £11.5 - *Served in a Coupe*

FORESTA NERA
Inspired by Black Forest Gâteau, coffee cream liqueur, Disaronno Velvet, Freshly brewed espresso & cherry syrup

NUTELLA ESPRESSO MARTINI
A decadent espresso martini, Black cow vodka, white chocolate liqueur, fresh espresso & Nutella cream

LEMON MERINGUE
Limoncello, strawberry cream liqueur, Courvoisier VS & fresh meringue

FERRERO DREAM
Inspired by Ferrero Rocher, vodka, hazelnut cream liqueur, condensed milk & egg white

DESSERT WINES

SERVED AT 75ML

TORMARESCA KALORO MOSCATO, ITALY I £8.5
Bouquet of orange blossom & apricot

VINSANTO MARCHESE ANTORINI, ITALY I £14.5
Hints of honey & dried fruit

QUERCIANTICA VISCIOLE SELEZIONE, ITALY I £8.5
Blueberries & cherries

MONTEAGUDO PEDRO XIMÉNEZ, SPAIN I £8.5
Intense & floral with notes of honey

LIQUEUR COFFEE

ALL £7.5 - *Prepared with freshly brewed Italian Espresso*

BRANDY CHERRY COFFEE
Italian brandy infused cherries, espresso, brown sugar & double cream

HAZELNUT COFFEE
Hazelnut liqueur, espresso, brown sugar & double cream

ORANGE COFFEE
Orange liqueur, espresso, brown sugar & double cream

AMALFI COFFEE
Limoncello cream, espresso, brown sugar & double cream

AFFOGATO ITALIANO
Traditional Italian affogato with vanilla ice cream and your choice of *Amaretto, Whiskey or Baileys*

IRISH COFFEE
The classic combination of Irish whiskey, espresso, brown sugar & double cream

CAFFÈ, TÈ & INFUSI

ESPRESSO	£3	HOT CHOCOLATE	£4.5
DOUBLE ESPRESSO	£3.5	ENGLISH BREAKFAST	£3.5
AMERICANO	£3.5	EARL GREY	£3.5
CAFFÈ LATTE	£3.5	GREEN TEA	£3.5
CAPPUCCINO	£3.5	FRESH MINT / PEPPERMINT	£3.5
CORTADO	£3.5		

Decaf coffees, teas & milk alternatives available on request.

AMARI & LIQUORI

ALL £7.5 - SERVED AT 50ml

Fernet-Branca / Menta
Amaro Montenegro
Amaro Averna
Amaro del Capo
Limoncello
Sambuca Bianca / Nera
Amaretto
Frangelico
Baileys
Grand Marnier

SHOOTERS

ALL £4.5

BABY GUINNESS
Tia Maria, Baileys

MELONCELLO
Melon cream liqueur, strawberry cream

BABY MENABREA
Licor 43, Baileys

SLIPPERY NIPPLE
White Sambuca, Baileys, maraschino cherry

BABY AMBRATA
Fig liqueur, Baileys

FRAGOLINA
Strawberry cream, Limoncello cream



WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN OUR MENU ITEMS. PLEASE ENQUIRE WITH MANAGEMENT.
10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

BIBIS

ITALIANISSIMO

The Season of Good Company

MENÙ ALLA CARTA

SHARING

CESTINO DI PANE
Warm artisan bread, rosemary sea salt focaccia, extra virgin olive oil
£6 GF V

OLIVE MARINATE
Marinated olives, lemon zest, oregano, extra virgin olive oil
£6 GF V

PANE, OLIVE & HUMMUS
Artisan bread and focaccia with marinated olives, hummus & extra virgin olive oil
£12.5 GF V

PIZZA TAPENADE DI OLIVE
San Marzano tomato, black olive tapenade, parmesan shavings & rocket
£12.5 V

PIZZA MARINARA
San Marzano tomato, roast garlic, oregano, extra virgin olive oil
£12.5 V

PIZZA BIANCANEVE
Fior di latte mozzarella, garlic, basil, oregano
£12.5 V

BRUSCHETTE AL POMODORO
Bruschette, lightly marinated cherry tomatoes, basil, garlic, oregano, extra virgin olive oil
£12.5 GF V

BURRATA DI BUFALA
Creamy buffalo burrata, warm roast cherry tomatoes, basil, oregano, olive oil, artisan toasted bread
£16.5 GF V

CALAMARI & SCAMPI
Golden fried calamari & scampi with housemade tartare sauce
£16.5

ANTIPASTI

ZUPPA BELLA DI SAN MARZANO
San Marzano tomato & basil soup, burrata, pesto, rosemary & sea salt focaccia
£9.5 V GF V

FUNGHI PRATAIOLI
Button mushrooms, creamy garlic sauce, artisan bread
£12 V GF

ARANCINI AI FUNGHI
Wild mushroom & truffle crispy arancini, Parmesan mayo
£11 V

CARPACCIO DI MANZO
Beef carpaccio, creamy burrata, rocket, truffle olive oil
STARTER £15 / MAIN £21.5 G

PANCETTA DI MAIALE
Crispy slow-roasted pork belly, honey glaze, apple & chilli
£12.5 GF

GAMBERI ALLA DIAVOLA
Tiger prawns, garlic butter & chilli sauce, rosemary & sea salt focaccia
£16.5 GF

CALAMARI CROCCANTI
Golden fried calamari & courgette with housemade tartare sauce
£12.5

COCKTAIL DI GAMBERI
Prawn cocktail, crevette, Campari Marie Rose mayo, toasted granary bread
£14.5 GF

INSALATA

"CAESAR"
Grilled chicken breast, romaine lettuce, crispy pancetta, croutons, aioli
STARTER £12.5 / MAIN £18.5 GF

VIOLETTA
Goat's cheese, beetroot, pear, endive, romaine lettuce, toasted almonds, balsamic olive oil dressing
STARTER £11.5 / MAIN £16.5 V G V

PASTA & AMORE

MAFALDINE ALLA BOLOGNESE
12-hour slow-cooked traditional Bolognese ragù, finished with Parmesan
£17.5 GF

LINGUINE ALLA CARBONARA
Crispy pancetta, egg yolk, Pecorino Romano cheese, black pepper
£17.5 GF

LASAGNE CLASSICHE
Layers of egg pasta, Bolognese, béchamel, Parmesan and mozzarella
£17.5

FETTUCCINE ALFREDO
Chicken, mushrooms, finished in a rich Parmesan cream sauce
£17.5 GF

RAVIOLI AL BAROLO
Slow-cooked beef braised in Barolo wine, with a wild mushroom sauce & Parmesan shavings
£18.5

SPAGHETTI AI FRUTTI DI MARE
Tiger prawns, clams, calamari and mussels in a tomato, garlic & chilli sauce
£23 G

RAVIOLI ALL'ASTICE
Lobster and prawns with shellfish vellutata & chives
£23.5

RISOTTO POSITANO
Carnaroli rice with tiger prawns, mussels, clams, calamari, bisque, parsley, garlic & cherry tomato
£23.5 G

Some Gifts are Experiences

GIVE THE GIFT OF BIBIS

AVAILABLE ONLINE AND IN-HOUSE



ICONIC SINCE 1974



V VEGETARIAN GF GLUTEN FREE (ADAPTABLE*) V VEGAN (ADAPTABLE*)
If ordering GFA or VGA dishes please make this aware to your waiter.

SECONDI DELLA CASA

POLLO AMALFI
Chicken breast in Parmesan breadcrumbs with buffalo mozzarella & tomato, served with skin-on fries
£23.5

POLLO VALDOSTANA
Pan-fried chicken breast, Parma ham, melted fontina cheese, sage butter, served with skin-on fries
£23.5 GF

GALLETTO ALLA 'NDUJA
Grilled boneless half chicken, spicy 'nduja, San Marzano tomato, with rosemary potatoes
£23.5 GF

BRASATO DI MANZO
Slow-cooked Angus beef braised in red wine, mushrooms, & balsamic onions, with Parmesan mash
£27.5 GF

TAGLIATA DI CERVO
8oz venison loin (pink) with port wine, blueberry and black pepper sauce, with Parmesan polenta chips
£28.5 G

BISTECCA FIORENTINA
20oz salt aged Angus T-bone with Bearnaise sauce, grilled tomato, mushrooms, served with skin-on fries
£46 G

FILETTO SURF & TURF
8oz Angus beef fillet with king prawn, Bearnaise & shellfish sauce, served with skin-on fries
£42 G

FILETTO DI MANZO BIBIS
8oz Angus beef fillet topped with melted Dolcelatte, Parma ham & red wine sauce, served with skin-on fries
£38 G

CONTROFILETTO AL PEPE
11oz Angus sirloin with peppercorn sauce, served with skin-on fries
£38 G

ANATRA ALLE CILIEGIE
Seared duck breast (pink) with black cherry and orange honey glaze, with Parmesan polenta chips
£27.5 GF

HALIBUT E SPINACI
Halibut fillet, grilled with lemon, herbs & extra virgin olive oil. Served on a bed of garlic spinach
£29.5 G

GRIGLIATA DI PESCE
Chargrilled king prawn, sea bass, halibut, and scallop with salmoriglio dressing, served with seasonal leaf salad
£34.5 G

BRANZINO AI FRUTTI DI MARE
Sea bass fillet with prawns, clams & mussels in spicy tomato & oregano sauce, with crushed lemon potatoes
£26.5 G

SALMONE AI LIMONCELLO
Salmon fillet with a shrimp & Limoncello butter sauce, chervil and caper crushed potatoes
£27.5 G

CONTORNI

ALL £6.5

Skin-on fries with truffle & Parmesan (+ £1.5) GF | Creamy Parmesan & olive oil mash G | Parmesan crispy polenta chips GF

Skin-on fries GF V | Sweet potato fries GF | Roasted rosemary potatoes G V

Spinach sautéed with garlic, olive oil & light chilli G V | Steamed vegetables, extra virgin olive oil & sea salt G V

Rocket, spinach & Parmesan, aged Balsamic dressing G | Seasonal mixed salad G
Plum & cherry tomato, red onion & basil olive oil G V | Endive & dolcelatte salad, balsamic dressing G

PIZZERIA

ALL £17.5

'NDUJA & BURRATA
San Marzano tomato, fior di latte mozzarella, creamy burrata, spicy 'nduja, chorizo, basil, spicy honey

BIBIS
San Marzano tomato, fior di latte mozzarella, Parma ham, Parmesan, rocket & rosemary olive oil

CHORIZO & GAMBERI
San Marzano tomato, fior di latte mozzarella, chorizo & grilled tiger prawns, spicy chilli

AMERICANA
San Marzano tomato, fior di latte mozzarella, pepperoni, jalapeños, red onion, sun-dried tomato & chilli oil

POLLO E PANCETTA
San Marzano tomato, fior di latte mozzarella, grilled chicken, pancetta, rosemary olive oil

LA FESTIVA
Fior di latte mozzarella, roast turkey, goat's cheese, cranberries, crunchy onions & sage

CALZONE
Traditional Folded Pizza

RUSTICANO
Salami, pepperoni, ham, fior di latte mozzarella, oregano with San Marzano tomato sauce (on the side)
£17.5

REGINA MARGHERITA
San Marzano tomato, fior di latte mozzarella, fresh basil
£14.5 V V

FESTIVE ROASTS

SERVED FROM BOXING DAY TO SUNDAY 3RD JANUARY

(STARTER) Large Yorkshire puddings, thyme & onion gravy £8.5

ARROSTI DELLE FESTE
Roast selection: Angus beef (pink), Leg of Lamb (pink), Turkey, Pork belly & black pudding.
All served with Large Yorkshire pudding, roast potatoes, seasonal vegetables & rich gravy £23.5 G

ALSO AVAILABLE TO ORDER FROM OUR FESTIVE MENU



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