



FESTIVE
À LA CARTE

DECEMBER 2025



SHARING



BREAD BASKET
Artisan bread & rosemary sea salt focaccia
£5.5 (VG I GFA)

BOWL OF OLIVES
Green Nocellara stone-in olives marinated with sun dried tomatoes, lemon & oregano
£6 (VG I GF)

PANE, OLIVE & HUMMUS
Green Nocellara stone-in olives marinated with sun dried tomatoes, lemon & oregano, hummus dip, artisan bread & rosemary sea salt focaccia
£10.5 (VG I GFA)

PIZZA BIANCANEVE
Mozzarella with garlic, basil & oregano
£10.5 (V)

PIZZA MARINARA
Roasted garlic, Napoli tomato sauce & oregano
£10.5 (VG)

TRIO DI BRUSCHETTE
Tomato, basil & olive oil (VG); Creamy stracciatella cheese & Parma ham Hot 'n'aluja soft salami, with spicy honey & Parmesan
£18.5 (GFA)

FRITTO MISTO
"MARE NOSTRUM"
Golden fried calamari, king prawns, crevettes, monkfish, scampi & zucchini with tartare sauce
£28.5



ANTIPASTI

PÂTÉ DI ANATRA AL VIN DOLCE
Duck liver parfait with sweet Marsala wine, onion & bitter orange marmalade with toasted granary bread.
£11.5 (GFA)

ARANCINI AI FUNGHI
Wild mushrooms & truffle crispy arancini with Parmesan mayo dip
£10.5 (V)

PANCETTA DI MAIALE
Honey glazed crispy pork belly with apple & chilli sauce
£12.5 (GFA)

PROSCIUTTO DI PARMA
Dry cured 24 month Parma ham, creamy stracciatella cheese with rosemary & sea salt focaccia
£14 (GFA)

FUNGHI PRATAIOLI
Button mushrooms in a cream & garlic sauce with artisan bread
£11.5 (V)

ZUPPA BELLA DI SAN MARZANO
San Marzano tomato & basil soup with burrata mozzarella, pesto & sea salt focaccia
£8.5 (VGA I GFA)

INSALATA

VIOLETTA
Goat's cheese, beetroot, endive & romaine lettuce, pears, toasted almonds & balsamic olive oil dressing
STARTER £10.5
MAIN £16 (VGA I GF)

CAPRESE DI BUFALA
Buffalo mozzarella pearls, basil, tomatoes, olive oil & oregano with rosemary & sea salt focaccia
STARTER £12.5
MAIN £19.5 (V I GFA)

PASTA & AMORE

LASAGNE CLASSICHE
Layers of egg pasta with mozzarella, Bolognese, Parmesan, béchamel & tomato sauce
STARTER £11.5 / MAIN £16.5

TAGLIATELLE AL CERVO
Ribbon shaped egg pasta with slow-cooked venison and red wine ragu
STARTER £13.5 / MAIN £18.5 (GFA)

SPAGHETTI ALLA CARBONARA
Crispy smoked pancetta bacon, cream, egg yolks, Parmesan & black pepper
STARTER £11.5 / MAIN £16.5 (GFA)

PENNETTE ALL'ARRABBIATA
Garlic, chilli & parsley in spicy San Marzano tomato sugo
STARTER £11.5 / MAIN £16.5 (VG I GFA)

FETTUCCINE ALFREDO
Ribbon shaped egg pasta, chicken & mushrooms, creamy Parmesan sauce
STARTER £11.5 / MAIN £16.5 (GFA)

TORTELLONI DI CAPESANTE
Filled with king scallops with a potted shrimp & tarragon butter sauce
STARTER £16 / MAIN £22

SPAGHETTI AI FRUTTI DI MARE
Tiger prawns, clams, calamari, mussels, garlic, parsley, tomatoes & light chilli (GFA)
STARTER £16 / MAIN £22

RISOTTO

POSITANO
Carnaroli rice with tiger prawns, mussels, clams, calamari, bisque, parsley, garlic & cherry tomato (GFA)
STARTER £16 / MAIN £22



GIFT VOUCHERS

Bibis Gift Vouchers make the perfect gift!

Please enquire with a member of our reception for more information

V - VEGETARIAN VG(A) - VEGAN (ADAPTABLE) GF(A) - GLUTEN FREE (ADAPTABLE)

If ordering GFA or VGA dishes please make this aware to your waiter.



SECONDI DELLA CASA



POLLO FUNGHI ALBA
Chicken breast with wild mushrooms in a creamed truffle sauce & steamed Jasmine rice
£22 (GFA)

GALLETTO AL ROSMARINO
Grilled boneless half chicken, lemon, rosemary & sea salt, roasting jus with roasted potatoes
£22 (GF)

FILETTO ALLA DIANA
8oz Angus beef fillet, mushrooms, French mustard & brandy cream sauce with skin-on fries
£35.5 (GFA)

BISTECCA FIORENTINA
20oz salt aged Angus T-bone, Bearnaise sauce garnished with grilled tomato & mushroom with skin-on fries
£42

BRASATO DI MANZO
Slow-cooked Angus beef, mushrooms, balsamic onion, red wine sauce, with Parmesan & olive oil mash
£26 (GFA)

POLLO AMALFI
Chicken breast in Parmesan breadcrumbs, Buffalo mozzarella & tomato with skin-on fries
£22

ANATRA AI CRANBERRY
Seared duck breast (cooked pink), mulled wine & cranberry sauce with crispy Parmesan polenta
£26 (GFA)

FILETTO SURF & TURF
8oz Angus beef fillet, grilled large king prawn, Bearnaise & shellfish sauce with skin-on fries
£38.5 (GFA)

CONTROFILETTO AL PEPE
11oz Angus sirloin, brandy, cream & cracked black pepper sauce with skin-on fries
£35.5 (GFA)

CERVO FUNGHI E POLENTA
Slow cooked venison with wild mushrooms & shallot sauce with crispy Parmesan polenta
£28 (GFA)

SALMONE ALLO ZABAIONE
Salmon fillet, bisque & tarragon Hollandaise with tenderstem broccoli & olive oil
£25 (GFA)

PESCATRICE GAMBERI E SALSA VERDE
Monkfish with braised lentils, prawns & salsa verde
£28.5 (GFA)

BRANZINO ALLA MARINARA
Sea bass fillet with prawns, clams & mussels in marinara tomato sauce with lemon & caper crushed potatoes
£25.5 (GFA)

GRIGLIATA DI PESCE
Chargrilled large king prawn, sea bass fillet, tuna steak, king scallop, salmoriglio dressing served with mixed salad
£32 (GFA)

BOXING DAY ROAST

Join us on the 26th December for a Sumptuous Roast

LARGE YORKSHIRE PUDDINGS

A pair served with thyme & onion gravy £8.5 (V)

ARROSTI DELLA DOMENICA

Choice of: Roasted boneless half chicken, roasted Angus beef or roasted lamb
All served with Yorkshire pudding, gravy, roast potatoes & vegetables
£22 (GFA)

CONTORNI

ALL AT £5.5

Steamed vegetables, olive oil & sea salt (GF) | Seasonal mixed salad (GF)
Spinach sautéed in garlic, olive oil & light chilli (GF) | Zucchini fritti | Skin-on fries (GF)
Skin-on fries with truffle & Parmesan (£1.5 extra) | Parmesan & olive oil mash (GF) | Roasted rosemary potatoes (GF)
Sweet potato fries (GFA) | Rocket, spinach & Parmesan, aged Balsamic dressing (GF)
Plum & cherry tomato, red onion & basil olive oil (GF) | Endive & dolcelatte salad balsamic dressing (GF)

PIZZERIA

BIBIS
San Marzano tomato, Parma ham, Fior di latte mozzarella, Parmesan, rocket leaves & rosemary olive oil
£16.5

CHORIZO & GAMBERI
San Marzano tomato, Fior di latte mozzarella, chorizo, grilled tiger prawns, spicy chilli sauce
£16.5

AMERICANA
San Marzano tomato, Fior di latte mozzarella, double Italian pepperoni sausage, red onions, jalapeno peppers, sundried tomatoes & chilli olive oil
£16.5

POLLO E PANCETTA
San Marzano tomato, Fior di latte mozzarella, chargrilled chicken breast, rosemary & crispy pancetta bacon
£16.5

PIZZA BUFALINA
Fior di latte & Buffalo mozzarella pearls, with San Marzano tomato, basil & Parmesan shavings
£16.5 (V)

VEGANISTA
San Marzano tomato, onions, aubergines, courgettes, peppers, garlic, oregano & sundried tomato vegan pesto
£16.5 (VG)

REGINA MARGHERITA
San Marzano tomato & Fior di latte mozzarella with basil
£13.5 (V)

CALZONE

RUSTICANO
Half moon pizza filled with salami, pepperoni sausage, ham, mozzarella, oregano & San Marzano tomato (on the side)
£16.5

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





PASTICCERIA & GELATERIA

ALL AT £8.5

CHEESECAKE BANANA E CIOCCOLATO

White chocolate & vanilla cheesecake, caramelised banana, toffee sauce, milk chocolate ganache & whipping cream

TIRAMISÙ CLASSICO

Ladyfinger biscuits soaked in double espresso & liqueur coffee, layered with mascarpone mousse (V)

CRÈME BRÛLÉE

Madagascan vanilla crème brûlée, cantuccini almond biscuit (V I GFA)

TORTINO AL CIOCCOLATO

Hot rich dark chocolate sponge pudding, caramel ice cream & chocolate sauce (V)

GELATO

KNICKERBOCKER GLORY

Raspberries, peaches in syrup, vanilla ice cream, flaked almonds, raspberry sauce & whipping cream (VGA I GFA)

COPPA CARAMELLO

Caramel & vanilla ice cream, orange maple caramel sauce, brownies, pretzel chunks & whipping cream (V I GFA)

DESSERT COCKTAILS

ALL AT £11.5 - Served in a Coupe

FORESTA NERA

Coffee cream, amaretto cream, freshly brewed espresso, cherry syrup

BELLABOMBA

Rye whisky, creamy egg liqueur, Baileys, sherry wine, chocolate liqueur

LEMON MERINGUE

Limoncello cream, strawberry cream, double cream, fresh meringue

MACEDONIA MARTINI

Melon cream, raspberry & white chocolate liqueur, apricot purée

DESSERT WINES

SERVED AT 75ML

Tormaresca Kaloro Moscato, Italy

Bouquet of orange blossom & apricot
£8.5

Vinsanto Marchese Antorini, Italy

Hints of honey & dried fruit
£14.5

Querciantica Visciole Selezione, Italy

Blueberries & cherries
£8.5

Monteagudo Pedro Ximénez, Spain

Intense & floral wine with notes of honey
£8.5

LIQUEUR COFFEE

ALL AT £7.5

BRANDY CHERRY COFFEE

Italian brandy infused cherries, brown sugar, espresso, double cream

AFFOGATO ITALIANO

Espresso, vanilla ice cream & amaretto, whiskey or Baileys

HAZELNUT COFFEE

Hazelnut liqueur, brown sugar, espresso, double cream

IRISH COFFEE

Irish whiskey, brown sugar, espresso, 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.

SHARING

IDEAL FOR TWO - £14.5

PICCOLA PASTICCERIA

A selection of Bibis home made desserts perfect for sharing
Please ask for today's selection

FORMAGGI ITALIANI

Dolcelatte, Pecorino Romano, Parmigiano & Taleggio, fruit chutney, honey & cheese biscuits



If you are celebrating today then why not order a

BIBIS CELEBRATION CUPCAKE WITH SPARKLER

£7

AMARI & LIQUORI

ALL £7.5 - SERVED AT 50ml

Fernet-Branca / Menta

Amaro Montenegro

Amaro Avena

Amaro del Capo

Limoncello

Sambuca Bianca / Nera

Amaretto

Frangelico

Baileys

Grand Marnier

SHOOTERS

ALL £8.5 - SERVED AT 50ml

BABY GUINNESS

Kahlúa, Baileys

MELONCELLO

Cantaloupe cream, strawberry cream

SLIPPERY NIPPLE

White Sambuca, Baileys, maraschino cherry

FRAGOLINA

Strawberry cream, Limoncello cream

BABY MENABREA

Vanilla liqueur, Baileys

BABY AMBRATA

Fig liqueur, Baileys

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

