

La Bibliothèque

Milk Bread, Butter

Dauphinoise Potatoes

Agedashi Tofu, Umami Broth, Spring Onions

Tuna Tataki, Sesame Seeds, Caper Tapenade, Yuzu Dressing

Yakitori Chicken, Shichimi Mayo, Pickles, Chilli Nut Sauce

Parmesan, Tomato and Basil Croquettes, Wasabi Mayo

Cauliflower Steak, Togarashi, Romesco Sauce, Honey and Ginger Glaze

Chilli and Garlic Prawns, Focaccia Bread

Panko Seabream, Creamy Curry Sauce, Dill Oil, Nori Powder

Aberdeen Angus Fillet Carpaccio, Miso Mayo, Katsuobushi, Mizuna

Welsh Rack of Lamb, Root Vegetable Puree, Mint and Garlic

Teriyaki and Miso Glaze Pork Belly, Asparagus Puree

Pan Fried Stone Bass, Cep Puree, Cockles Veloute, Braised Shallots

Pulled Beef, Red Wine Sriracha Reduction, Crispy Kale



Kataifi Nest, Orange Blossom, Mascarpone Mint, Cherry Sorbet

Black Sesame Ice Cream, Blackberry Wafer, Caramel

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White

Villa di Mare, *Pinot Grigio*, Sicily, Italy

Babylonstoren, *Candide Blend*, Franschhoek, South Africa

Mas de D Gassac, *Occitan Blanc*, Languedoc, France

Carlos Sánchez, *Old-Vine Macabeo*, La Mancha, Spain

Red

Pierres Dorees, *Pinot Noir*, Languedoc, France

Fondo Antico, *Sicilian Red*, Sicily, Italy.

Rouxvale, *Merlot*, *Robertson*, *Western Cape*, South Africa

Domaine du Seminaire, *"Tradition"*, Cotes du Rhone, France

Carlos Sánchez, *Old-Vine Garnacha*, *La Mancha*, Spain

Rose

Mas de D Gassac, *Occitan Rosé*, Languedoc, France

*Please note that our food menu and wine selection changes on a regular basis,
visit our website for the most recent menu.*

*For any allergies please ask our staff
A service charge of 13.5% will be added to the final bill*