La Bibliothèque Bottomless Brunch Menu

Milk bread, Butter

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Beef Tartare, Green Beans, Peanuts, Sriracha & Honey Mayonnaise, Herbs

Onion Soup, Smoked Cheddar, English Muffin

Salmon Rillettes, Apple Gel, Rye Bread, Cucumber, Seaweed

Marinated Tomato, Katsuobushi Emulsion, Whipped Ricotta, Anchovies, Olives

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Hake, Asparagus, Spring Greens, Smoked Eel Dashi, Rayu

Chilli Teriyaki Pork Belly, Carrots, Coleslaw, Peach, Miso

Miso Glazed Aubergine, Pickled Blackberries, Hazelnuts, Goat's Curd

Monkfish, Mussels, Asparagus, Celeriac, Sea Herbs, Buttermilk Emulsion

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Supplementary Dessert

Banana, Tahini, Cocoa, Cider Vinegar Caramel +£13

70% Chocolate Terrine, Star Anise, Honeycombs +£12.5

Strawberries, Chantilly, Meringue, Sumac +£13

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Prosecco - Italy's finest bubbles

Negroni Sbagliato - Gin, Red Vermouth, Campari, Sparkling Wine, Soda, Orange Pink Lady - Tequila, Lime Juice, Pink Pepper, Pomegranate Syrup, Prosecco

Sunshine in a Glass - Gin, Rose Wine & Grapefruit Reduction, Citrus, Peach & Jasmine

Okinawa - Vodka Infused with Cacao, Plum, Okinawa Liqueur, Grapefruit Soda

Perfect Passion - Absolut Vodka, Redberries, Passionfruit, Citrus Priced at £70pp, a discretionary service charge of 13.5% will be added to the bill.