## La Bibliothèque Brunch Menu

Milk bread, Butter

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Squid, Egg Yolk, Dashi

Maitake, Almond, Celeriac, Yeast

Beef Short Rib, Bone Marrow, Red Pepper, Cucumber

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Kurobuta Pig, Cime di Rapa, Peanut, Pear

Baked Potato Ravioli, Leek, Black Truffle, Egg Yolk

Wild Sea Bass, Jersey Potato, Asparagus, Cream

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Supplementary Dessert

Original Bean Chocolate, Miso, Almond £10

Yorkshire Forced Rhubarb, Matcha Rice Pudding, Buttermilk £10

Tunworth, Buckwheat, Balsamic £11.5

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Prosecco

Negroni Sbagliato Gin, Red Vermouth, Campari, Sparkling wine, Soda, Orange.

Kaizen Japanese whisky and gin, rose and cardamon cordial, carbonated jasmine and white peach.

Hummingbird Effect Vodka, homemade redberry & hibiscus syrup, Aperol, prosecco.

For any allergies please ask our staff. Two course brunch is priced at £45pp including one glass of champagne. Bottomless brunch is priced at £65pp. Service charge of 12.5% will be added to the final bill