

La Bibliothèque Set Menu

Without pairing £45/pp With pairing £70/pp

Milk bread, Butter



Tuna Tataki, Sesame Seeds, Caper Tapenade, Yuzu Dressing

Wine pairing: Mas de D Gassac, Occitan Blanc, Languedoc or

Sake pairing: Imayo, Tsukasa Junmai Ginjo

or

Agedashi Tofu, Umami Broth, Spring Onions

Wine pairing: Fondo Antico, Sicilian Red, Sicily, Italy or

Sake pairing: Choya Sake



Teriyaki Pork Belly, Asparagus Puree, Miso Glaze

Wine pairing: Rouxvale, Merlot, Robertson, Western Cape, South Africa or

Sake pairing: Ninja, Junmai Ginjo, Unfiltered Sake

or

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

Wine pairing: Villa di Mare, Pinot Grigio, Sicily or

Sake pairing: Bunraku Karachi Oniwaka Honjozo



Blackberry Wafer, Black Sesame Ice Cream, Caramel

Wine pairing: Niepoort Ruby Dum Port, Portugal or

Sake pairing: Awashizuku, Junmai Shusake Sparkling

or

Kataifi Nest, Orange Blossom, Mascarpone Ming, Cherry Sorbet

Wine pairing: HJ Wiemer, Late Harvest Riesling, US or

Sake pairing: Ume No Yado Yuzu Sake

For any allergies please ask our staff.

Wine is served in 80ml & 100ml measure, Sake and sweet wine 50ml.

Service charge of 13.5% will be added to the final bill