

La Bibliothèque Set Menu

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

Milk bread, Butter



Beef Tartare, Pommes Anna, Miso, Confit Yolks, Furikake
Wine pairing: Domaine du Séminaire, Cotes du Rhone, France or
Sake pairing: Bunraku Karachi Oniwaka Honjozo

or

Seared Tuna Ahi, Rice Crackers, Elderflower, Shiso
Wine pairing: Carlos Sánchez, La Mancha, Macabeo, Spain or
Sake pairing: Akitabare Koshiki Junzukuri, Junmai



King Oyster Mushroom, Beetroot Glaze, Chimichurri, Truffle Mushroom, Shroomami
Wine pairing: Fondo Antico, Sicilian Red, Italy or
Sake pairing: Sakari No.14 Junmai

or

Chicken Supreme, Jerusalem Artichoke, Truffle Demi-glace, Katsu Curry
Wine pairing: Babylonstoren, Candide Blend, Franschoek or
Sake pairing: Choya Sake



Blue-matcha Basque Cheesecake, Bay-leaf Chantilly, Fruit Coulis
Wine pairing: Niepoort Ruby Dum Port, Portugal or
Sake pairing: Awashizuku, Junmai Shusake Sparkling

or

Yuzu Posset, Shortbread, Lemon Curd, Rose
Wine pairing: HJ Wiemer, Late Harvest Riesling, US or
Sake pairing: Sakari No 21, 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