

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: Domaine du Séminaire, Cotes du Rhone, France or
Sake pairing: Choya Sake

or

Agedashi Tofu, Umami Broth, Spring Onions
Wine pairing: Villa di Mare, Pinot Grigio, Sicily or
Sake pairing: Seitoku Bessen, Futsushu



Teriyaki Glaze Pork Belly, Pommes Anna, Kale, Pumpkin Puree
Wine pairing: Fondo Antico, Sicilian Red, Italy or
Sake pairing: Akitabare Koshiki Junzukur, Junmai

or

Cauliflower Steak, Togarashi, Romesco Sauce, Honey and Ginger Glaze
Wine pairing: Mas de D Gassac, Occitan Blanc, Languedoc or
Sake pairing: Bunraku Karachi Oniwaka Honjozo



Chocolate Cremaux, Miso Caramel, Sesame Tuille, Pistachio
Wine pairing: Niepoort Ruby Dum Port, Portugal or
Sake pairing: Awashizuku, Junmai Shusake Sparkling

or

Yuzu Posset, Scottish Shortbread, Dehydrated 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*