La Bibliothèque Brunch Menu

Milk bread, Butter

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Roasted Beetroot, Sunflower seed, Ricotta Mustia

Cod Brandade, Crispy Poached Egg, Herb Salad

Sirloin Cold cuts, Beef fat Mayonnaise, Caper

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Soy Glazed Chicken, Caramelised Celeriac Puree, Winter Greens, Black Garlic Jus

Delica Pumpkin Risotto, Gorgonzola Custard, Pickled Pumpkin

Gilthead Bream, Cashew Milk, Kefir Kosho

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Supplementary option + £12

Original Bean Chocolate, Miso Caramel, Orange Crème Fraîche

Tunworth Ice Cream, Balsamic, Truffle

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Prosecco

Basil Collins Gin, lemon, Fresh Basil & simple syrup

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