

# La Bibliothèque Set Menu

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

Milk bread, Butter



Beef Tartare, Soy Mayonnaise, Sesame, Shiso, Cep Crackers

**Wine pairing:** Cossetti Gelsomora, Grignolino d'Asti, Piedmont, Italy 2021 or

**Sake pairing:** Bunraku Karakuchi Oniwaka Honjozo

or

Beetroot, Pickled Plums, Smoked Sour Cream, Gaspacho

**Wine pairing:** Chateau d'Esclans, The Pale by Sacha Lichine, Provence, France or

**Sake pairing:** Heavensake, Junmai 12



Polenta, Marinated Egg Yolk, Mushrooms Crisp

**Wine pairing:** Château La Coste, Lisa Blanc, France 2022 or

**Sake pairing:** Fujii Shuzo, The Night Emperor, Tokubetsu Junmai

or

Chicken Breast, Butternut, Tenderstem Broccoli, Miso, Preserved Lemons

**Wine pairing:** Sebastiani, Chardonnay, Sonoma, California, US 2022 or

**Sake pairing:** Akashi-Tai, Junmai Daiginjo Genshu



Yoghurt Parfait, Apples, Cucumbers, Almond Crumb

**Wine pairing:** Niepoort Trudy Ruby, Nat Cool Port, Portugal 2020 or

**Sake pairing:** Chiyomusubi Ultra Yuzu

or

Chocolate Crémeux, Miso Caramel, Hazelnuts, Pear, Cocoa Nibs Crisps

**Wine pairing:** Kikelet Late Harvest, Tokaji, Hungary 2018 or

**Sake pairing:** Awashizuku, Junmai Shusake Sparkling

*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*