

# THE LIBRARY

CURATED BY ASSOULINE

## AFTERNOON TEA

Available on weekends from 12pm - 4pm

*The Impossible Edition Afternoon Tea* £28  
*With Prosecco Extra Dry, Fantinel NV* £35

### A selection of homemade finger sandwiches on artisan bread

Smoked salmon and cream cheese on sour cherry bread

Rare roast beef with horseradish mayonnaise and baby watercress on brioche

Organic lemon-roasted corn-fed chicken with truffle mayonnaise on potato and rosemary bread

Robata-grilled courgette with basil pesto on sourdough

### Scones and preserves

Plain and apricot buttermilk scones

Cornish clotted cream

Our strawberry and vanilla preserve

### Pâtisseries

Lemon and poppy seed opera cake

Pistachio and strawberry choux

Black Forest gâteau

Coconut mousse with ginger lime jelly, pressed pineapple and meringue

Champagne selection	150ml	Bottle
Moët & Chandon Brut Impérial NV	14	68
Veuve Clicquot Yellow Label Brut NV		85
Moët & Chandon Rosé Impérial NV	18	88
Laurent-Perrier Cuvée Rosé NV		110

### Sparkling wine

Prosecco Extra Dry, Fantinel NV 8.5 40

Complemented with a choice of our specially selected teas.

## À LA CARTE

STEAK TARTARE £10  
Steak tartare with a Champagne-infused egg yolk, served with rye crisp

POMEGRANATE AND APPLE SALADE £10  
Apple, pomegranate and smoked pine nut salad with spicy lime dressing

OUR FISH AND POMMES FRITES £12  
Lemon-infused battered fish with smoked oyster tartare, truffle petit pois and pommes frites

CHILEAN SEA BASS £26  
Parmesan-glazed green beans and Scotch bonnet labneh sauce

CORN-FED CHICKEN AND KALE RISOTTO £12  
Marinated Amalfi lemon corn-fed chicken with fresh mint and kale

STEAK FRITES £20  
28-day-aged rib-eye steak with Dijon butter and garlic Parmesan frites

CHICKEN FETTUCCINE ALFREDO £11  
Chicken fettuccine Alfredo with crispy pancetta

LEMON BASIL RISOTTO WITH BURRATA £10  
Basil, spinach and roasted garlic risotto, finished with creamy burrata

## DESSERTS

LA SPÉCIALITÉ £7  
Warm chocolate dome, black cardamom ice cream, star anise crème and walnut crumble with a molten sauce au chocolat

TARTE AU CITRON MERINGUÉE £7  
Lemon meringue with raspberry sorbet

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.