

The Library

the beginning

fried globe artichoke, garlic mayonnaise, lemon (v)	8
charred mackerel, heritage tomato and capers, sour dough breadsticks	10
burrata, garden pea, sugar snap and mint salad, english pancetta	9
celeriac hummus, spiced cauliflower, fried duck egg (v)	7
sweetbread nuggets, mushroom ketchup, sage	10

the middle

beetroot dal, crispy chilli and coconut 'rosary' goats cheese, lime chutney (v)	17
pistachio pesto crusted cod fillet, warm watercress and potato vichyssoise	21
lamb meatballs, smoked aubergine puree, rosemary gremolata	18
braised pigs cheeks, green bean, granny smith and grain mustard salad, pear cider reduction	17
baked 'barkham' blue cheese, squash, hazelnut crumble (v)	16

the plot thickens

baby carrots and truffle	4
wilted kale, chilli, garlic	4
skin on potato hash, citrus, spring onion	4

the end

sage and honey baked figs, sour cream, ginger snaps	6
spotted dick, popcorn butterscotch	6
chocolate	7

Allergen information available on request. Please inform one of our team of your specific allergy or dietary requirement when ordering.

A discretionary 12.5% service charge will be added to your bill.

All prices are inclusive of VAT.

tasting menu

43

celeriac hummus, spiced cauliflower, fried quails egg (v)

sweetbread nugget, mushroom ketchup, sage

charred mackerel, heritage tomato and capers, sour dough breadsticks

lamb meatball, smoked aubergine puree, potato hash, baby carrots, rosemary gremolata

pistachio pesto crusted cod fillet, warm watercress and potato vichyssoise, kale

sage and honey baked figs, sour cream, ginger snaps

vegetarian tasting menu

43

celeriac hummus, spiced cauliflower, fried quails egg

fried globe artichoke, garlic mayonnaise, lemon

beetroot dal, crispy chilli and coconut 'rosary' goats cheese, lime chutney

baked 'barkham' blue cheese, squash, hazelnut crumble

and honey baked figs, sour cream, ginger snaps

chocolate

wine pairing

35

Nyetimber Classic Cuvee
England, NV

Petite Ronde

Picpoul de Pinet, Languedoc, France

St Hallett Faith

Shiraz, Barossa, Australia

The Federalist

Chardonnay, Mendocino County, USA

Château Grand Jauga

Sauternes, France

wine pairing

45

Veuve Cliquot
France, NV

The Nederburg

Chenin Blanc Western Cape, South Africa

Torres Ibéricos

Tempranillo Crianza, Rioja, Spain

Moreau Gloire

Chablis Burgundy, France

Château Grand Jauga

Sauternes, France

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Paired wines are served in 50ml, 100ml and 125ml measures. A discretionary 12.5% service charge will be added to your bill.

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