



The Library

M E N U





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SIGNATURES

Lord Beef 15

Roast beef with garlic-chilli broccoli, horseradish and gravy served in homemade focaccia

Lady Peppers (V) 12

Grilled peppers with goat's cheese, walnut and honey dressing served in homemade focaccia

Duke of Turkey 15

Roast turkey with rocket, blue cheese and cranberry mayonnaise served in ciabatta

Duchess of Vegan (VG) 12

Houmous with sundried tomatoes and pickled cucumber served in ciabatta

Royal Salmon 15

Smoked salmon with chive cream cheese served in a classic bagel

SALADS

Victoria & Albert's Quinoa (VG) 11.5

Quinoa with fresh seasonal vegetables, herbs and vinaigrette

Bromptons Beans (VG) 11.5

Mixed beans tossed with garden herbs, olive oil and vinegar

(V) -Vegetarian (VG) -Vegan



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DRINKS

BEER

Peroni Nastro Azzuro 5% 33cl 8

WINE 175 ML

RED

Doppio Passo Primitivo Di Salento 11

Puglia, Italy

WHITE

Pecorino, Terre de Chieti 11

Abruzzo, Italy

ROSÉ

Bardolino Rosato, Chiaretto, Gorgo 11

Veneto, Italy

COCKTAILS

Gentleman's Kiss 17

Dewar's Caribbean Smooth Whisky, Amaro Montenegro, Fernet-Branca, Ginger Stones, Zero Wastage Lemon Peel, Lavender

Red Love 17

Grey Goose Original Vodka, Raspberry, Lemon, Sparkling Wine



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COFFEE

Single Espresso 3

Americano 5

Cappuccino 5

Latte 5

Flat White 5

Double Espresso 5

Macchiato 5

TEA

English Breakfast 5

Earl Grey 5

Chamomile 5

Green Tea 5

Peppermint 5

PICK ME UP

Laurent-Perrier La Cuvée, NV, *France* 125ml 17

Mimosa 12

SOFT DRINKS

Orange Juice 5

Apple Juice 5

Grapefruit Juice 5

Coke 4

Diet Coke 4

Coke Zero 4

Lemonade 5

Ginger Beer 5

Still/Sparkling Water 350ml 3.5

Still/Sparkling Water 750ml 6