

# LIBRARY ST

€85

€70 WINE PAIRING

Flaggy Shore oyster + Bourgoin verjus.

Tartine sourdough baguette + Abernethy butter.

Courgettes, chilli + mint.

Cured red mullet, tomato + radish.

Marinated peppers, salsa verde + kohlrabi.

Cantina Tramin, Seldia Gewürtztraminer 2023. Südtirol, Alto Adige, Italy.

McNally's leaves, pear, walnut, comté + spiced sheep's yoghurt.

Pan-fried gnocchi, peas, girolles, + walnut vinagrette.

Niepoort. Redoma Branco 2022, Douro, Portugal

Tranche of turbot, jus gras, sorrel + bèarnaise.

Au Bon Climat Wild Boy Chardonnay 2021 California, U.S.A.

Lamb cutlets, anchovy, chilli + mint.

Remelluri Reserva 2015. Rioja, Spain,

Fondant potatoes.

Chargrilled January King cabbage, kimchi + dukkah.

Pickled baby violet artichokes + parmesan.

Strawberry + lemon croissant tart.

Sheep's milk + blood orange.

Killahora Rare Apple Ice Wine 2022. Cork, Ireland.

Please ask about allergens and let us know about any dietary requirements. All our fish, meat and vegetables are ethically sourced. We work closely with our local suppliers + producers to bring the best from our beautiful island.

A 12.5% discretionary service charge is applied to all bills.

100% goes to staff.

**“THE TRUTH IS  
LIBRARIES  
ARE RAUCOUS  
CLUBHOUSES FOR  
FREE SPEECH  
CONTROVERSY  
AND COMMUNITY”**

**PAULA POUNDSTONE**