



~ LIBRARY CLASSICS ~



French 75 18.5

*Bombay Premier Cru, lemon,
sugar, Drappier 'zero dosage'*

Bee's Knees 17

Ford's, heather honey, lemon

Negroni 17

*Bombay Premier Cru,
Vault forest vermouth, Campari*

Tommy's Margarita 21

*Casamigos Blanco,
agave, lime*

Daiquiri 17

Banks 5, lime, sugar

Old Fashioned 18

*Angel's Envy,
Old Fashioned reduction, orange*

Sazerac 17

*Woodford Reserve Rye,
aromatic bitter's, absinthe*



Library classics available upon request.

Please let us know if you have any allergies or dietary requirements,
our drinks are made here and may contain trace ingredients. There is a discretionary
14.5% surcharge added to your bill all of which is distributed among staff.



~ WHAT MAKES A MARTINI ~



What is classed as a martini ?

A classic martini is a combination of Gin or vodka & vermouth. Over the years this formula has been deconstructed and rewritten time and time again.

This is at the heart of our philosophy at The Library. Feel free to keep it classic or set our bartenders loose and explore the far reaches of this iconic drink.

Wet or Dry ?

Wet or dry refers to the amount of vermouth in your drink. Wet for slightly more of the vermouth's influence and dry for less.

Vermouth or something else ?

We like to bend the rules at the Library Bar and our team have introduced a few alternatives to refresh the meaning of Martini.

Shaken or stirred ?

Shaking adds an element of aeration softening the flavours, while stirring a martini retains a silky smooth texture.

Olive or twist ?

A spray of oils, usually lemon, bring an essence of citrus on the nose as a top note. Or finish your Martini with a savoury olive at the bottom of your glass.





~ HOUSE MARTINIS ~



ALL AT 19

House Martini

*Grey Goose or Bombay Sapphire Premier Cru,
Library dry vermouth blend,
orange bitters, choice of garnish*

House Martinez

*Bombay Sapphire Premier Cru, Martini Rubino,
dry cherry, aromatics, orange oils*

House Vesper Martini

*Bombay Sapphire Premier Cru, Grey Goose,
Cocchi Americano, lemon oils*

House Gibson

*Grey Goose or Bombay Sapphire Premier Cru,
Pickled Onion*





~ MARTINI WITH A TWIST ~

All at 19

Apple Pie Martini

*Grey Goose or Bombay Premier Cru, apple pie tincture,
Vermouth blend*

Rain Martini

*Vault chalk & rain Vodka or Kyro Gin, Absentroux,
hazlenut nut free tincture, Vermouth blend*

Truffle Martini

*Grey Goose or Bombay Premier Cru, truffle tincture,
Vermouth blend*





~ VODKA MARTINI ~

Konik's Tail	19
Titos	19
X Muse	20
Broken Clock	20
Belvedere	20
Grey Goose	20
Isfjord	21
Ketel One	21
Nikka Vodka	21
Chase Potato	22
Mermaid Salt	22
Sipsmith Sipping	22
Grey Goose Altius	37





~ GIN MARTINI ~

Bombay Sapphire Premier Cru	19
Botanist Isly	19
Kyro Napue	19
Salcombe 'Start Point'	20
Hendricks	20
Sipsmith London Dry	20
Boatyard Double	21
Four Pillars Rare Dry	21
St George Dry Rye	21
Juniper Green	21
Hepple	22
Martin Millier's Westbourne	22
Plymouth Navy Strength	22
Tanqueray 10	23
Monkey 47	24
Salcombe 'Daring'	25
Junipero	25
Oxley	26





~ CHAMPAGNE BY THE GLASS ~

Drappier 'Zero Dosage', <i>Brut Nature NV</i>	17
Thienot Rose, <i>Brut NV</i>	18
Ruinart, <i>Brut NV</i>	20

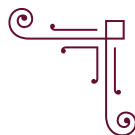
~ CHAMPAGNE BY THE BOTTLE ~

Drappier 'Zero Dosage', <i>Brut Nature NV</i>	95
Thienot Rose, <i>Brut NV</i>	98
Billecart Salmon Brut, <i>Brut Nature NV</i>	115
Ruinart, <i>Brut NV</i>	120
Perrier Jouet, <i>Brut NV</i>	135
Louis Roederer, <i>Collection Brut NV</i>	140
Jacquesson Cuvee 745, <i>Brut NV</i>	145
Bollinger Cuvee Special, <i>Brut NV</i>	160
Ruinart Rose, <i>Brut NV</i>	175
Perrier Jouet Blanc de Blancs, <i>Brut NV</i>	185
Ruinart Blanc de Blancs, <i>Brut NV</i>	210
Belle Epoque, <i>Perrier Jouet Brut 2014</i>	365
Dom Perignon, <i>Brut 2013</i>	380
Cristal Roederer, <i>Brut 2015</i>	470





~ WHITE WINE ~



	175ml	BTL
Sauvignon Blanc, Eradus, <i>Awatere Valley Marlborough</i> 23	16	65
Macon Charnay, Gueugnon-Remond, <i>Burgundy</i> 22	16	68
Gavi di Gavi, 'Montessoro', La Giustiniana, <i>Piemonte</i> 23		78
Chablis 1er Cru de Vey, JM Brocard, <i>Burgundy</i> 20		95

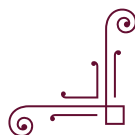
~ RED WINE ~

	175ml	BTL
Barbera d'Alba, Mauro Molino, <i>Piemonte</i> 23	14.5	58
Vino Nobile di Montepulciano, <i>Toscana</i> 21	16	66
Chateau Boutisse, St Emilion, <i>Grand Cru</i> 19		89
Nuits Saint Georges, Domaine Chezeaux, <i>Burgundy</i> 21		128

~ ROSE WINE ~

	175ml	BTL
Domaine de Valdition, Aix en Provence, <i>France</i> 23	15	60

Vintages may vary depending upon availability.
There is a discretionary 14.5% surcharge added to your bill
all of which is distributed among staff.



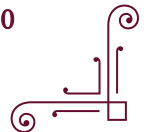


~ BRANDY ~

What better way to finish a night at The Library than a world class Cognac, served in a heavy based crystal glass.



Baron de Sigognac VSOP <i>Armagnac</i>	11
Sassy fine 2yo <i>Calvados</i>	12
Seven Tails XO <i>Brandy</i>	13
H by HINE VSOP <i>Cognac</i>	15
HINE Antique XO <i>Cognac</i>	30
Martel Cordon Bleu <i>Cognac</i>	36
Remy Martin XO <i>Cognac</i>	40
Baron de Sigognac 1976 <i>Armagnac</i>	50
Leopold Gourmel 1990 <i>Cognac</i>	70
Hennessy Paradis <i>Cognac</i>	190
Remy Martin Louis XIII <i>Cognac</i>	250





~ WHISKEY ~

While we would never want to suggest drinking anything other than an ice cold Martini, or glass of Champagne... sometimes you can't beat a wee dram. Here is our small, but perfectly formed, whisky selection.

WORLD WHISKEYS

Redbreast 12yo	15.5
Waterford Bannow Island	17.5
Suntory Yamazaki 12yo	30
Redbreast 21yo	40
Chichibun London Edition 2018	60
Kavalan Solist Amontillado	90

SCOTCH

Ardbeg Uigeadail	15
Ballantine's 17yo	17
Dalmore Cigar Malt	22
Caol Ila 18yo Unpeated	52
The Macallan 18yo	58
Caol Ila 25yo	60
Clynelish xop 1995	80
Glenfiddich Excellence 26yo	110

AMERICAN

Angels Envy	16
WhistlePig 10yo Rye	20
Yellowstone Limited Edt	80
Mitcher's 25yo Single Barrel	180





~ FOOD ~

EXMOOR CAVIAR

Oscietra
30g ~ 105

Beluga
30g ~ 200

Jersey Rocks ~ ¼ dozen 12 ~ ½ dozen 24 ~ dozen ~ 44

15 hour Potatoes, Black Truffle 12

Selection of British Cheese 15

Burrata (v) 18
wild garlic, peas, broadbeans

Dressed Dorset Crab 22

Steak Tartare 21

CALORIE CONTENT

Scan the QR code to find the
calorie content of each dish.



Please inform your server if you have any allergies or
require information on ingredients used in our dishes.

v = vegetarian pb = plant based

