

# LIBRARY SI

Doonecastle oyster + Bourgoin verjus.	3.9 ea
Choux, horseradish + Cantabrian anchovy.	4 ea
Tartine sourdough baguette, Abernethy butter.	4
Pickled candy + golden beetroot.	4.5
Marinated peppers, salsa verde + kohlrabi.	4.5
Crispy chicken wing, chanterelle + tarragon mayo.	6
Pear, radicchio, walnut + sheep's yoghurt salad.	11
Delica pumpkin risotto.	12.5
Chargrilled Porcupine Bank langoustine.	16
Chargrilled pork chop, chimichurri + Dandelion.	29
Chargrilled monkfish, kale, black radish + chicken sauce.	34
Roast saddle of lamb, kalamata olive + Jerusalem artichoke.	35
Winter leaves + Velvet Cloud dressing.	5
Jerusalum artichoke, carrot + Alsace bacon Escabeche	7
Roast Carolus potatoes Lyonnaise.	7
Braised red cabbage, apricot, apple + orange.	7.5
Sheep's milk + blood orange.	10
Paris Brest, stout, yuzu + espresso.	12

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 get the best from what our beautiful island has to offer.

A 12.5% discretionary service charge will be added to your bill. 100% goes to the staff.

**COLOURED MENU ON EACH TABLE.**

**CLASSIC DISHES DONE SIMPLY.**

**EVERYTHING IS MEANT TO BE SHARED**

**FROM EVERY DISH TO THE BUZZ**

**OF THE ROOM. ORGANIC/DRIED**

**FLORALS COMING DOWN FROM**

**THE SKYLIGHT. BIG GROUPS ONE**

**SIDE OF THE ROOM TO COUPLES**

**ON THE OTHER. DISHES COME AS**

**THEY'RE READY. EVERYTHING IS**

**TASTY AND DELICIOUS..I JUST**

**WENT ON A RAMBLE THERE**

**....HELP ANY WAY?**