

The Laslett

THE LIBRARY & LOBBY BAR





LIBRARY
19 SQ M / 200 SQ F

LIBRARY + LOBBY
38 SQ M / 400 SQ F

FLEXI LAYOUT

Formal Seating MAX 10
Informal Seating MAX 15
Standing Reception MAX 35

DAY PRICING from £100 per hour

EVENING PRICING from £150 per hour
(minimum spend + service)

AVAILABILITY

Monday — Sunday

CATERING

À la carte dishes are available to order same day for up to 8.

A selection of canapés and buffet style dishes are available for larger groups.

48 hours advance notice is required for groups of 8 or more.

AV

Audio Visual equipment available on request (no charge).









BREAKFAST

weekdays 7am - 11am weekends 7 .30am-11am

THE LASLETT BREAKFAST

Eggs any Style, Treacle Bacon,
Cumberland Sausage, Hashbrown, Portobello
Mushroom, Roasted Tomato, Baked Beans
& Toast veggie option available
20

PASTRIES v

Croissant & Pain au Chocolate
w Butter & jam
8

PORRIDGE vv

w Oat Milk, Berries, Honey
& Roasted Pecan
9

HOUSE WAFFLES v

w Maple Syrup or Hazelnut
Spread
9

EGGS ANY STYLE v

Poached, Scrambled or Fried on
Sally Clarke Sourdough
10

YOGHURT v/vv

Greek or Coconut w Honey,
Berries & Granola
9

SOURDOUGH TOAST v

w Butter & Jam
3.5

BROAD BEAN GUACAMOLE v/vv

w Chipotle & Roasted Vine Tomatoes
or Poached Eggs on Sourdough
12

BREAKFAST BRIOCHE BUN

w Sausage Patty, Fried Egg,
Sriracha Mayo & Rocket
13

Sides: Avocado 4, Cherry Vine Tomatoes 4, Berries 5, Portobello Mushroom 3,
Cumberland Sausage 5, Treacle Bacon 5, Hashbrown 4, Smoked Salmon 7

SMOOTHIES

8

Mango, Papaya, Raspberry,
Blueberry, Apple

Banana, Strawberry, Apple

Apple, Cucumber, Kale,
Lime

COFFEE

4.5

ESPRESSO

LATTE

MATCHA LATTE

FLAT WHITE

CAPPUCCINO

HOT CHOCOLATE

MOCHA

ICED COFFEE

TEA

4.5

ENGLISH BREAKFAST

EARL GREY

GREEN TEA

PEPPERMINT

LEMON & GINGER

ROOIBOS

CHAMOMILE

ICED TEA



BRUNCH

12pm - 3pm Daily

SNACKS & STARTERS

TRUFFLE HUMMUS
7

SOUP OF THE DAY
w Sourdough Croutons
10

WHIPPED FETA
7

CRUDITE
3

BREAD & OLIVES
6

PITA BREAD
3

PLATES & BOWLS

KALE SALAD vv

Kale, Tenderstem Broccoli, Orange,
Quinoa, Hazelnuts w Tahini Dressing
14
add Chicken Breast 8 / Halloumi 4

CHORIZO HASH

Chorizo, Hashbrown, Fried Egg w
Harissa Cream Cheese
17

SMOKED SALMON & CREAM CHEESE

on Toasted Bagel
w Pickled Onion & Capers
16

CHICKEN WAFFLE

Fried Buttermilk Chicken, Pineapple
Slaw, Fried Egg w Scotch Bonnet
Maple Syrup
18

SHAKSHUKA v

Poached Eggs in a Spicy Tomato &
Pepper Sauce, Herb Coconut Yogurt
w Sourdough Toast
15
add chorizo 3

THE HENDERSON TOASTIE

Toasted Sourdough w Ham Hock,
Mustard, Cheddar & Pickles w Crisps
16

BLACK BEAN BURGER vv

w Lettuce, Tomato, Pickled Onions,
Herb Yogurt w Crudités
16

THREE CHEESE TOASTIE v

Served w Pickles & Potato Crisps
15

WEEKEND BRUNCH SPECIALS

THE LASLETT BENNIES

Smoked Salmon, Hamhock or Florentine
on English Muffins with Hollandaise Sauce
17/16/15

FRENCH TOAST

Cinnamon Brioche, Passionfruit Mascarpone, Mixed
Berries with Cherry Molasses w Dulce de Leche Nuts
16

SWEET BITES

ORANGE POLENTACAKE

w Chantilly Cream
9

SELECTION OF ICE CREAM

Vanilla, Salted Caramel and Chocolate Hazelnut
w Berries
9

COOKIES AND CREAM

Warm Choc Chip Cookies &
Vanilla Ice Cream
9

Please speak to the team if you have any allergies or special dietary requirements.
Please note a discretionary 12.5% service charge will be added to your bill



CANAPÉ MENU

MEAT

CRISPY DUCK SALAD W
PEPPERS ORANGE CONFIT
IN TORTILLA CUP

PALMA HAM WRAPPED FIG

MINI CHEESEBURGER
W TOMATO SAUCE

THAI SEARED CHICKEN SKEWERS
W PEANUT SAUCE

FISH

SMOKED SALMON TARTARE BLINIS
W MASCAPONE & LEMON ZEST

SPICY CRAB W RED PEPPER
ON ROAST POTATO

TROUT & AVRUGA STACK
ON POTATO CAKE

MASCAPONE & AVRUGA CAVIAR
BLINI

VEGETARIAN

VEGETABLE FRITTATA
W HUMMUS & BLACK OLIVES

BEETROOT & FETA MINI QUICHE

CHARGILLED ZUCCHINI W
GOATS CHEESE & PEPPERS

ARTICHOKE HEART
W PORCINI MOUSSE & MIXED PEPPERS

VEGAN

VEGETABLE JULIENNE PARCEL
W VINTAGE BALSAMIC DRESSING

ASPARAGAS, SUNDRIED
TOMATO & SEASAME SEED BLINI

SHARING BOARDS

BUCHANANS BRITISH CHEESE BOARD

COBBLE LANE CHARCUTERIE

Suggested One Board per 4 people
£20 per board

SWEET

PIMMS DOME
CHOCOLATE WALNUT BROWNIE
RASPBERRY & ROSE MACAROON

Minimum order 100 canapés
Choose 5 different canapés including sweet
Priced £28 per person, 7 canapés each



WINE LIST

WHITE

- 2020 'EN LA PARRA' BLANCO BODEGAS NODUS
Valencia, Spain
Glass 8 Bottle 32
- 2021 T'AIR D'OC SAUVIGNON BLANC DOMAINE GAYDA
Languedoc-Roussillon, France
Glass 9 Bottle 36
- 2020 GRÜNER VELTLINER KLASSEK ARTNER
Carnuntum, Austria
Glass 10 Bottle 42
- 2021 SOAVE CLASSICO MONTESEI LA BATTISTELLE
Veneto, Italy
Bottle 44
- 2021 EIDOS DE PADRINAN ALBARIÑO ADEGA DOS EIDOS
Galicia, Spain
Bottle 52
- 2021 SANTA BARBARA CHARDONNAY, LAND OF SAINTS
California, USA
Glass 14 Bottle 68
- 2021 POUILLY FUMÉ CHATEAU DE TRACY
Loire Valley, France
Bottle 82

ROSÉ

- 2020 MIP* CLASSIC ROSÉ, DOMAINE DES DIABLES
Provence, France
Glass 10 Bottle 46
- 2020 GRENACHE-CINSAULT ROSÉ DOMAINE SAINT FELIX
Languedoc-Roussillon, France
Bottle 32

RED

- 2020 CHAVAL BOBAL 'ECOLOGICA' BOGEDAS NODUS
Valencia, Spain
Glass 8 Bottle 32
- 2020 PRIMITIVO SALENTO CANTINE DE FALCO
Puglia, Italy
Bottle 36
- 2020 ARTUKE RIOJA
Rioja, Spain
Glass 10 Bottle 41
- 2021 BEAUJOLAIS VILLAGES DOMAINE ROCHETTE
Beaujolais, France
Bottle 46
- 2021 PINOT NOIR PUY-DE DOME
Auvergne, France
Glass 12 Bottle 50
- 2019 ROSSO DI MONTEPULCIANO CANTINE DEI
Tuscany, Italy
Bottle 56
- 2020 "BABY BAROLO" LANGHE NEBBIOLO, ROCCHIVERTI
Piedmont, Italy
Bottle 92

BUBBLES

- PROSECCO TREVISO SPUMANTE BRUT IL FOLLO
Veneto, Italy
Glass 10 Bottle 46
- LANGHAM ESTATE CULVER CLASSIC CUVÉE BRUT
Dorset, England
Glass 15 Bottle 76
- 2017 LANGHAM ESTATE ROSÉ BRUT
Dorset, England
Bottle 92

THE LASLETT COCKTAILS

THE LASLETT SIGNATURE COCKTAILS

HENDERSON'S RUM PUNCH

Eldorado 5yr Rum, Kraken Spiced Rum, Coconut Liqueur, Triple Sec,
Lime Juice, Pineapple Juice & Grenadine
14

ON THE ROAD

Bulleit Bourbon Whiskey, Cherry Heering Liqueur,
Ruby Port, Lemon Juice & Sugar Syrup
14

STRAWBERRY FIELDS

Ramsbury Vodka, Langham Sparkling Wine, Lemon Juice, Sugar Syrup
& Strawberries
15

TO A LADY

Ramsbury Gin, Aperol, St Germain Liqueur & Pink Grapefruit Juice
14

SOFIA MENDEZ

Quiquiriqui Mezcal, Aperol, Green Chartreuse, Lime Juice & Sugar Syrup
14

THE DUKE

El Dorado 3yr, Lime Juice, Spiced Syrup, Apple Juice and Maraschino Cherry Syrup
14

THE LASLETT CLASSIC COCKTAILS

MARGARITA or MEZCALITA

Ocho Blanco Tequila or Quiquiriqui Mezcal, Triple Sec, Lime Juice
add Jalapeño for some heat!
14

MAI TAI

El Dorado 5yr Rum, Orange Curacao, Lime Juice, Orgeat, Sugar Syrup
14

X MUSE MARTINI

X Muse Vodka, Noilly Prat Vermouth
15

NEGRONI

Ramsbury Gin, Vermouth, Campari
14

OLD FASHIONED

Whiskey or Bourbon, Angostura Bitters, Soda Water, Sugar Syrup
13

ESPRESSO MARTINI

Ramsbury Vodka, Coffee Liqueur, Espresso Shot
14

MANHATTAN

Whiskey, Vermouth, Angostura Bitters
13



BREAKFAST BUFFET

Ideal for breakfast meetings or post school drop off gatherings, our continental breakfast buffet will set you up for a great day ahead.

£30 per person, minimum 4 people

COFFEE/TEA

ORANGE JUICE

PASTRIES

BERRY BOWLS

YOGHURT & GRANOLA CUP

CHARCUTERIE & CHEESE BOARD

SALLY CLARKE SOURDOUGH & BUTTER

COCKTAILS

£13 each

CHIPOTLE BLOODY
MARY

BELLINI

THE LASLETT
BUBBLES



OYSTER PARTY

With your own private shucker. Minimum order is 100 oysters at £4 each.
Why not add some sharing snacks or desserts. Full drinks menu available, choose up to two cocktails.

SMALL PLATES

TRUFFLE HUMMUS
7

OLIVE TAPENADE
7

RED PEPPER DIP
7

PITA BREAD
2.5

SOURDOUGH
2.5

CRUDITE
2.5

NOCELLARA OLIVES
6

HARISSA NUTS
5

SHARING BOARDS

£20 each

COBBLE LANE CHARCUTERIE

Coppa, Bressola, Fennel & Garlic Salami
served with Pickles and Sourdough

BUCHANANS BRITISH CHEESE BOARD

DESSERTS

MINI ORANGE
POLENTA
& ALMOND CAKE
2.50

CHOCOLATE CHIP
COOKIE ICE CREAM
SANDWICH
8



TACO & TEQUILA PARTY

Our Taco & Turntable nights are legendary so we thought we would offer it as an events package. Choose up to two different tacos, along with gauc & chips and of course plenty of margaritas.

Min number is 25 people, perfect for The Library & Lobby Bar or Terrace.

TACOS

CHICKEN TINGA

PORK IN 3 CHILE ADOBO

COCA COLA BEEF

SWEETCORN & ZUCCHINI IN POBLANO SAUCE

£12 for 3

GAUC, CHIPS & SALSA

8

MARGARITAS

CLASSIC

13

JALAPENO

14

MEZCALITA

15

DESSERTS

MINI ORANGE POLENTA
& ALMOND CAKE

2.50

CHOCOLATE CHIP COOKIE
ICE CREAM SANDWICH

8

THANK YOU!

For more information drop us a line on +44 (0)20 7792 6688
or email us at events@thelaslett.co.uk