

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.

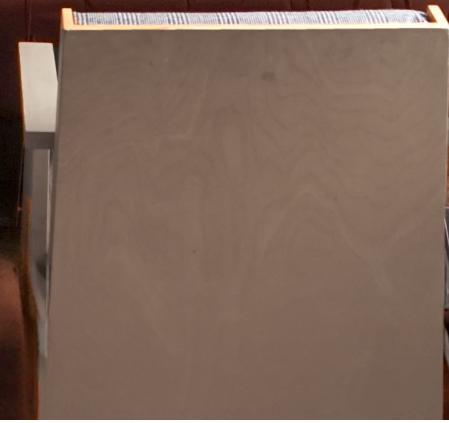
48 hours advance notice is required for groups of 8 or more.

AV

Audio Visual equipment available on request (no charge).









BREAKFAST

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

THE FULL ENGLISH

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

YOGHURT v/vv

Greek or Coconut w Honey,
Berries & Granola
9

PORRIDGE vv

w Oat Milk, Berries, Honey
& Roasted Pecan
9

SOURDOUGH TOAST v

w Butter & Jam
3.5

HOUSE WAFFLES v

w Maple Syrup or Hazelnut
Spread
9

BROAD BEAN GUACAMOLE v/vv

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

EGGS ANY STYLE v

Poached, Scrambled or Fried on
Sally Clarke Sourdough
10

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

Weekdays 12pm - 3.00pm
Weekends 12pm - 3.30pm

SNACKS & STARTERS

TRUFFLE HUMMUS vg
w Pita Bread
7

GUAC & CHIPS vg
7

SOUP OF THE DAY vg
w Sourdough Croutons
10

NOCELLARA OLIVES vg
6

WHIPPED FETA ve
w Crudit 
7

PAN CON TOMATE vg
6

PLATES & BOWLS

BEETROOT SALAD ve

Spinach, Couscous, Feta Cheese,
Walnuts & Balsamic Vinegar
14

add Chicken Breast 8 / Halloumi 4

CHORIZO HASH

Chorizo, Hashbrown, Fried Egg w
Harissa Cream Cheese
17

SMOKED SALMON & CREAM CHEESE

on Sourdough w Capers,
Pickled Onion
16

CHICKEN WAFFLE

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

SHAKSHUKA ve

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

THE HENDERSON TOASTIE

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

BLACK BEAN BURGER vg

w Lettuce, Tomato, Pickled Onions,
Herb Yogurt w Crudit 
16

THREE CHEESE TOASTIE ve

Served w Pickles & Potato Crisps
15

WEEKEND BRUNCH SPECIALS

THE FULL ENGLISH

Eggs any Style, Bacon, Sausage, Hashbrown,
Portobello Mushroom, Roasted Tomato, Baked
Beans & Toast. Veggie option available
20

THE LASLETT EGGS BENEDICT

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

FRENCH TOAST ve

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

SWEET BITES

ORANGE POLENTA CAKE
w Chantilly Cream
9

HACKNEY GELATO
Vanilla, Salted Caramel &
Chocolate Hazelnut Berries
9

WARMED BROWNIE gf
w Vanilla Ice Cream
9



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
BILINI

VEGETARIAN

VEGETABLE FRITTATA
W HUMMUS & BLACK OLIVES

BEETROOT & FETA MINI QUICHE

CHARGRILLED ZUCCHINI W
GOATS CHEESE & PEPPERS

ARTICHOKE HEART
W PORCINI MOUSSE & MIXED PEPPERS

VEGAN

VEGETABLE JULIENNE PARCEL
W VINTAGE BALSAMIC DRESSING

ASPARAGAS, SUNDRYED
TOMATO & SESAME SEED BILINI

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 KLASSIK ARTNER
Carnuntum, Austria
Glass 10 Bottle 42

2021 SOAVE CLASSICO MONTESEI LA BATTISTELLE
Veneto, Italy
Bottle 44

2021 EIDOS DE PADRINAN ALBARÍÑO 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-CINSAUT 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 ROCHETELLE
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, ROCCHEVIBERTI
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

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 guac & 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

JALAPENO

MEZCALITA

13

14

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