

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 - £100 per hour

EVENING PRICING - £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 canapés and sharing boards 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, Giant Beans & Toast
veggie option available
20

PASTRIES v

Croissant & Pain au Chocolate
w Butter & jam
8

YOGHURT v/vv

Greek or Coconut w Berry
Compote, Berries & Granola
9

SUMMER SOAKED OATS vv

w Oat Milk, Coconut Yogurt, Berries
& Toasted Almonds
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 8

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

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



BRUNCH

12pm – 3pm Daily

BRUNCH COCKTAILS

£13

CHIPOTLE BLOODY MARY

BELLINI

THE LASLETT BUBBLES

PLATES & BOWLS

CHILLED GAZPACHO vv

w Croutons

10

QUINOA SALAD v/vv

w Mixed Leaf, Carrot, Grape, Feta &
Molasses Dressing

14

add Chicken Breast 8 add Halloumi 4

SMOKED SALMON & CREAM CHEESE

On Sourdough w Capers, Pickled Red
Onions & Jalapeno Salsa

16

BRISKET WAFFLE

Slow Cooked Brisket, Spicy Slaw
w Chipotle Maple Syrup

16

BURRATA v

w Pesto, Sundried Tomatoes,
Rocket & Pinenuts

15

BRITISH ASPARAGUS v

On Rosti w Poached Egg

15

THE HENDERSON TOASTIE

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

16

THREE CHEESE TOASTIE

Served w Pickles & Potato Crisps

15

BLACK BEAN BURGER vv

w Lettuce, Tomato, Avocado, Herb
Coconut Mayo w Crudités

16

SMOOTHIES

8

Mango, Papaya, Raspberry,
Blueberry, Apple

Banana, Strawberry, Apple

Apple, Cucumber, Kale,
Lime

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

LEMON POLENTA & ALMOND CAKE

w Chantilly Cream

9

EAST TO WEST SUNDAY

Hackney Gelato Chocolate Hazelnut & Salted
Caramel Ice Cream, Chocolate Crumb,
Strawberries & Coulis

12

COOKIES AND CREAM

Warm Choc Chip Cookies &
Vanilla Ice Cream

9

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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 30

2021 T'AIR D'OC SAUVIGNON BLANC DOMAINE GAYDA
Languedoc-Roussillon, France
Glass 9 Bottle 34

2020 GRÜNER VELTLINER KLASSIK ARTNER
Carnuntum, Austria
Glass 10 Bottle 40

2021 SOAVE CLASSICO MONTESEI LA BATTISTELLE
Veneto, Italy
Bottle 42

2021 EIDOS DE PADRINAN ALBARIÑO ADEGA DOS EIDOS
Galicia, Spain
Bottle 50

2021 SANTA BARBARA CHARDONNAY, LAND OF SAINTS
California, USA
Glass 14 Bottle 65

2021 POUILLY FUMÉ CHATEAU DE TRACY
Loire Valley, France
Bottle 80

ROSÉ

2020 GRENACHE-CINSAULT ROSÉ DOMAINE
SAINT FELIX
Languedoc-Roussillon, France
Bottle 30

2020 MIP* CLASSIC ROSÉ, DOMAINE
DES DIABLES
Provence, France
Glass 10 Bottle 45

RED

2020 CHAVAL BOBAL 'ECOLOGICA' BOGEDAS NODUS
Valencia, Spain
Glass 8 Bottle 30

2020 PRIMITIVO SALENTO CANTINE DE FALCO
Puglia, Italy
Bottle 34

2020 ARTUKE RIOJA
Rioja, Spain
Glass 10 Bottle 39

2018 PINOT NOIR WEINGUT PETRI
Pfalz, Germany
Glass 12 Bottle 42

2021 BEAUJOLAIS VILLAGES DOMAINE ROCHETTE
Beaujolais, France
Bottle 44

2019 ROSSO DI MONTEPULCIANO CANTINE DEI
Tuscany, Italy
Bottle 54

2020 "BABY BAROLO" LANGHE NEBBIOLO, ROCCHIVIBERTI
Piedmont, Italy
Bottle 90

BUBBLES

PROSECCO TREVISO SPUMANTE BRUT IL FOLIO
Veneto, Italy
Glass 10 Bottle 44

LANGHAM ESTATE CULVER CLASSIC CUVÉE BRUT
Dorset, England
Glass 15 Bottle 75

2017 LANGHAM ESTATE ROSÉ BRUT
Dorset, England
Bottle 90

THE LASLETT COCKTAILS

THE LASLETT SIGNATURE COCKTAILS

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

SEA DEW

Ramsbury Gin, Maraschino Cherry Liqueur, Pink Grapefruit, Rosemary Syrup,
Soda Water

13

HENDERSON'S RUM PUNCH

Wray & Nephew Rum, Kraken Spiced Rum, Coconut Liqueur, Triple Sec,
Lime Juice, Pineapple Juice & Grenadine

14

SOFIA MENDEZ

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

14

HUMMINGBIRD

Quiquiriqui Mezcal, Ocho Blanco Tequila, Antica Formula Vermouth,
Maraschino Cherry Liqueur, Agave Syrup

14

HONEY SPRITZ

Beesou Honey Aperitif, Spumante Ill Follo Prosecco,
Soda Water

12

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, L'Olive Distille

16

VESPER MARTINI

Ramsbury Gin, Ramsbury Vodka, Cocchi Americano

15

NEGRONI

Vermouth, Campari, Ramsbury Gin

14

MOHITO

Wray & Nephew Rum, Soda Water, Fresh Lime Juice, Fresh Mint, Sugar

12

PALOMA

Ocho Blanco Tequila, Fresh Lime Juice, Agave Syrup,
Three Cents Pink Grapefruit Soda

13

APEROL SPRITZ

Aperol, Spumante Ill Follo Prosecco, Soda Water

12



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.

£35 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