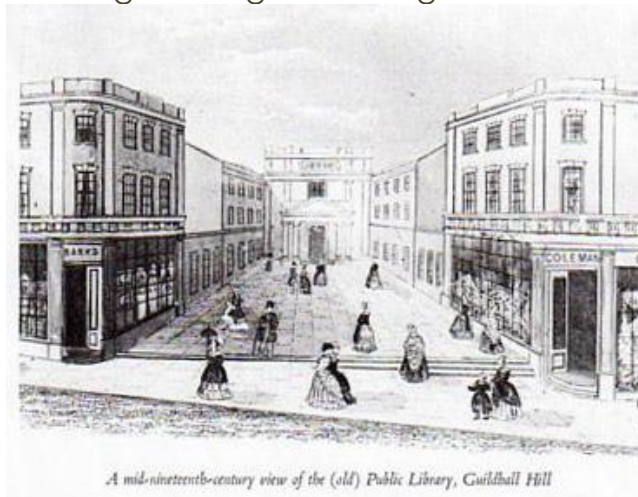


Welcome To The Library Restaurant Bar and Grill

www.rafflesrestaurants.co.uk

Loving restored and re opened as a Restaurant by Jayne and Nigel Raffles in October 2006 this stunning building has a long and varied history



The Norfolk and Norwich subscription Library was formed in 1886 the original subscription rate was £1.00 for ladies over 18 and £2.00 for men, fuelled by voluntary subscriptions the building possessed many volumes of great value. On August bank holiday 1898 a fire broke out in Dove Street which soon spread to the Library and within an hour the entire building was gutted and most of its contents destroyed

The building was restored at the cost of £1.719 re opening in 1914

This beautiful venue now hosts a multitude of events from weddings, corporate events, special Birthdays and of course many regular diners who visits regularly for fine fresh food often cooked on our unique wood grill

Our physiology is fresh simple food cooked on the premises using local produce and many Norfolk suppliers

Please take a walk around our own Art gallery, beautiful lounge, Reading room or just enjoy the views from the mezzanine bar

We hope you enjoy your meal with us @ The Library and welcome any comments or feedback.

Jayne and Nigel Raffles

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STARTERS

V Tapas Selection; Platter of Tapas Style Vegetable Salads Based on a Minimum of Two People Sharing	£4.95 P/P
V Fresh Homemade Bread with, Balsamic Vinegar and Olive Oil	£1.95
Roasted Almonds	£1.85
V Mixed Olives	£2.50
Smoked Haddock Chowder	£5.95
Pot of Pink Prawns with Chervil Mayonnaise and fresh Bread	£5.85
Parma Ham, Sun Blushed Tomatoes, Rocket and Shaved Parmesan with Olive Oil and Balsamic Reduction	£4.85
V Red Onion Confit and Goats Cheese Parcels with Basil Pesto and Pinenuts	£5.25
V Caesar Salad; Baby Gem, Soft boiled Egg and Garlic Croutons with either <i>Wood Grilled Free Range chicken and Bacon, Organic Salmon or Avocado</i>	Starter: £5.95 Main: £9.95
V Butternut Squash, Red Pepper and Mozzarella Gratin with Herb Crust and Pesto	£4.95
V Pan-Fried Mushrooms on Toast with Garlic Butter and Continental Parsley	£4.95
2 Wood-Grilled Tiger Prawns with a Smoked Salmon Roulade, Tarragon Mayonnaise and Caper berries	£5.95
Ham hock Terrine with Soft Boiled Egg and Sauce Gribiche	£5.25
Local Rock Oysters; Natural, Bloody Mary or Tempura with a Chilli Dipping Sauce	¼ Dozen: £5.95 ½ Dozen: £9.95



MAINS

Chorizo, Confit Onion and Fennel stuffed pork belly with Creamy Mashed Potato and Ham Hock Jus **£10.95**

Fish du Jour **£12.95**

Wood Grilled Chicken with Lyonnaise Potatoes and a Creamy Mushroom Sauce **£11.95**

V Wild Mushroom, with Pumpkin, sage and semolina Gnocchi **£ 9.95**

Daube of Beef with Bacon Lardons, Baby Onions, Mushrooms, and Creamy Mashed Potatoes **£12.95**

Aromatic confit Crispy Duck Leg Served with Creamy Mash, Baby Onions, Three beans and Bacon **£11.95**

Wood Grilled Fennel and Dill Seed Sea Bream with Sautéed Potatoes, Green Beans and Artichoke. **£11.95**

V Mediterranean Vegetable and Basil Pesto Tart Tatin with Wild Rocket, Green beans and Hazelnuts **£ 9.95**

Sicilian Style Lamb with Poppy Seed Tagliatelle, Tomato, Pesto Salad and a Chunk of Home Made Bread **£11.50**

Rotisserie Roast Half Chicken with Hand-Cut Chips and Onion Rings; either with *Sweet Mustard Relish, Barbeque Sauce or Plain* **£11.95**



WOOD GRILLS

Locally Sourced Hand-Cut Steaks served with a Choice of Béarnaise, Red Wine or Peppercorn Sauce or Topped with Blue Cheese (All 75p Each)

Rump	£13.95
Sirloin	£14.95
Ribeye	£14.95
Fillet	£17.95
T-bone	£18.95
Lamb Chops	£13.50

Mixed Grill: Rump Steak, Lambs Kidney, Lamb Chop, Sausage, Gammon Steak and Chicken Fillet **£16.95**

All Wood Grills are Served with Corn on the Cob, Onion Rings and Hand-cut Chips

SIDE ORDERS

French Style Peas

Chips

Tempura Courgettes with Cumin and Mint

New Potatoes

Onion Rings

Creamy Mashed Potatoes

Green Beans with Shallots and Hazelnuts

Tomato Salad with Basil Pesto

House Salad;

Leaf Salad with white Onion Confit, Green Beans, Parmesan and Croutons

All Side Orders are £2.85



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SANDWICHES

Wood-Grilled House Burger Topped with Bacon, BBQ Sauce and Smoked Cheddar;
Served with Tomato, Gem Lettuce and Pickles **£9.95**

Wood-Grilled 8oz Beef Burger; Served with Tomato, Gem Lettuce and Pickles **£8.95**

(Add Cheese or Bacon for 50p each)

Southern-Fried Chicken Burger; Served with Gem Lettuce, Tomato and Mayonnaise **£8.95**

V Chickpea and Pumpkin Burger with Cumin and Coriander; Served with Guacamole, Tomato and Gem Lettuce **£7.95**

Wood-Grilled Lamb and Rosemary Burger; Served with Red Onion Confit, Gem Lettuce, Tomato and Pickles **£8.95**

All Sandwiches are served with Hand-Cut Chips and Onion Rings

LIGHT SALADS

Wood Grilled Swordfish with Sweet Potato, Chorizo and Anti-Boisse Sauce **£10.95**

Wood Grilled Salmon and Fennel Nicoise Salad with Green Beans,
New Potatoes, Tomatoes, Egg and Olives **£ 8.95**



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DESSERTS

Chocolate Fondue to Share; With Pineapple, Pretzels, Marshmallows, Banana and Profiteroles.

£ 10.95 (minimum of 2 people)

Chocolate and Raspberry Torte with Crème Fraiche and Chocolate Cigarette

Vanilla Seed Brulee with Rubarb Compot and Shortbread Biscuit

Caramelised Banana Parfait with Salted Walnut Praline

Tiramisu; Layered Italian Style Trifle with Mascarpone cream, Savoardi Biscuits and Cocoa

ICE CREAM

SORBET

Double Chocolate
Maple & Walnut
Strawberry
Vanilla Seed
Stem ginger
Vanilla Fudge

Lemon
Raspberry
Strawberry & Passion-fruit

All £4.75

A Selection of Cheese and Biscuits with Celery, Grapes and Homemade Chutney
(including a guest cheese)

£5.75



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COFFEES

Filter coffee	£1.75	Americano	£1.95
Single Espresso	£1.85	Double Espresso	£2.20
Macchiato	£1.85	Tea	£1.60
Latte	£2.45	Cappuccino	£2.30
Mocha	£2.50	Hot Chocolate	£2.55

A Selection of Liqueur coffee **£5.50**

DESSERT WINE

42. Moscato Passito, Araldica '03 (Italy)

The Moscato Grape goes with virtually any dessert...

Natural, rich, and not too sweet.

31.5 cl bottle **£16.50**

125 ml glass **£5.95**

43. Monbazillac, Chateau Theulet '04 (France)

A luscious sweet wine of Monbazillac in normal years is always very good, but in outstanding years affected by botrytis, it can be outstanding. This is one such year.

50 cl bottle **£23.95**

125 ml glass **£5.95**

44. "Elysium" Black Muscat '03 (California)

The famous dark dessert wine that goes so well with anything chocolatey!

37.5 cl bottle **£22.00**

125ml glass **£7.50**

PORT

Taylor's Vintage 2002 **£3.75**

Cockburn's Fine Ruby **£3.75**

Taylor's 10 Year Old Tawny **£4.00**



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