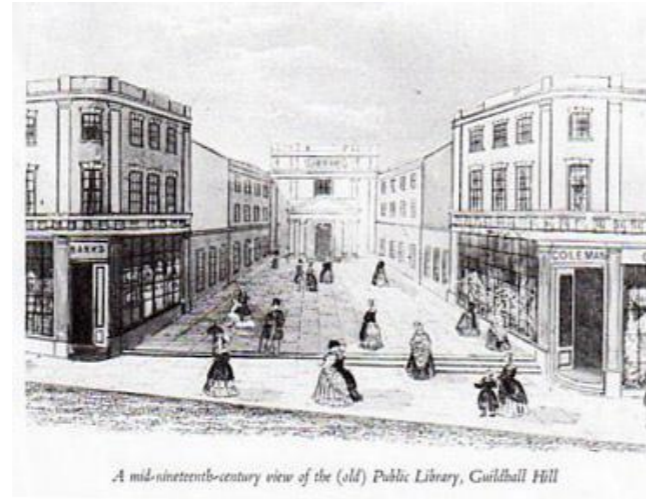


Welcome To The Library Restaurant Bar and Grill

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Lovingly restored and re-opened as a restaurant by Jayne and Nigel Raffles in October 2006, this stunning building has a long and varied history.



A mid-nineteenth-century view of the (old) Public Library, Guildhall Hill

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 the August bank holiday in 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 were destroyed

The building was later restored at the cost of £1,719 re opening in 1914

This beautiful venue now hosts a multitude of events from weddings, corporate events, and special birthdays, not forgetting our many regular diners who join us for fine fresh food cooked on our unique wood grill.

Our philosophy is fresh simple food cooked on the premises using local produce and many of Norfolk's suppliers.

Enjoy a walk around our very own art gallery, beautiful lounge, reading room or just enjoy the views from the mezzanine bar.

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

Jayne and Nigel Raffles



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At the library, bar restaurant and grill we believe in sourcing local sustainable and seasonal produce from like minded local businesses and suppliers. Here are just a few of our suppliers who share our passion for quality...



Specialist Master Catering Butchers for over 30 years, P. J. Roofe Catering Butchers of Norwich have supplied quality locally sourced meat and poultry to the hospitality and catering industry, maintaining 'Traditional' values you would expect from a business that has grown steadily with the success of their customers.

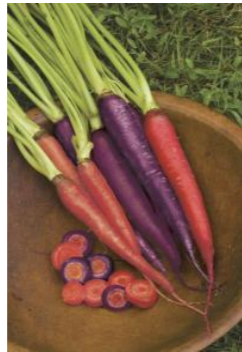
Sam Cole Fish Merchants

In April 2007, after 20 years of friendly rivalry, Sam Cole Fish Merchants and JT Cole, run by Donny and Michael Cole, merged to become one of the largest fish merchants in the country.

The Cole name has been linked to Lowestoft's fishing industry since 1935 when Jim Cole set up JT Cole.

Peter Easters fresh fruit and vegetables

'We are a traditional, family run wholesaler based in Norwich City Centre. We supply fresh fruit and vegetables as well as salad, herbs, dairy, pulses and nuts. Locally grown produce and hand prepared vegetables are our specialty.'



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Howard & son has been a family run quality Fishmonger and game supplier, in Norwich, since 1889. The fourth generation of the family now run the business, and provide top quality produce. *'The difference you will find with us, over the average supermarket, is that we really care about the products we deliver, the freshness of the product and the care and attention offered to our customers - whether trade hotels or a member of the public visiting our shop in Fyebridge Street.'*

Supply of seasoned, split firewood Terry Cheeseman east of England tree surgeon



Ronaldo's use good ingredients, locally grown where possible. We do not use flavourings or colours and believe strawberry Ice Cream should be made from strawberries and not topped up with manufactured flavourings. Our products are not very high in fat and do not contain eggs. Most of our fruit ices are more than 25% fruit and our Blackberry & Bramley sorbet is 75% fruit.



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The Cheese Truckle delivers quality cheeses and speciality food products to leading Hotels, Restaurants, Inns, Shops, Caterers, and Wholesalers throughout Norfolk.

We pride ourselves on supplying quality products and are Distributors for The Fresh Olive Company and Saponi D'Italia offering a vast range of Olives, Oils and Mediterranean specialities. Our range of Local cheeses include, Norfolk White Lady, Binham Blue, Norfolk Dapple and Jacmar all straight from the Cheese makers. We also offer a full range of British, Irish and European cheese.



'We bake and deliver high-quality artisan bread and cakes to customers throughout Norwich.'



Havensfield Happy Hens

Havensfield Eggs have a commitment to producing quality free range eggs they are 'Big enough to compete but small enough to care.' Havensfield Eggs supply fresh Free Range eggs, duck and quail eggs to a full range of outlets from farm shops to large commercial catering establishments.



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Roasted almonds **£1.95**

V Fresh flavoured homemade bread with, balsamic and olive oil (*subject to availability*) **£2.50**

V Mixed olives with pickled vegetables **£2.50**

STARTERS

Cream of wild mushroom soup with homemade bread **£4.45**

V Pan-fried mushrooms on toast with garlic butter and Continental parsley **£4.95**

V Assiette of wood-grilled butternut squash with sun-dried Tomato and mint pesto, wild rocket, feta and hazelnuts. **£5.25**

Parma ham and melon with raspberry vinaigrette and ruby chard **£5.95**

Smoked Lowestoft haddock, wilted spinach, soft poached 'Happy hen' egg and hollandaise sauce **£6.85**

V Crispy red onion confit and goat's cheese filo parcels Served with a balsamic reduction, autumn leaves And toasted pinenuts. **£5.95**



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STARTERS

V Roast red pepper and goat's cheese bruschetta with toasted pine
Nuts, basil pesto and wild rocket **£ 5.95**

Plate of smoked Scottish salmon with green beans, crayfish, black
pepper and lemon **£ 5.95**

Local rock oysters served naturally **OR** topped with a Japanese style
dressing with pickled ginger, soy, wasabi and toasted sesame seeds
OR bloody Mary (£1 supplement)

¼Dozen	£6.95
½Dozen	£12.95

Crab and salmon croquettes with crispy greens
And saffron Aoli **£5.95**

Assiette of smoked venison with pickled carrots, celeriac remoulade
And wild rocket **£5.95**



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MAINS

V Roasted Mediterranean vegetable tian with sweet and sour puy lentils, sweet potato crisps and herb leaf salad **£10.95**

V Spinach, wild mushroom, leek and crème fraiche lasagne
Served with hand-cut chips and dressed leaf salad. **£10.95**

Rotisserie roasted loin of local pork with creamy mashed potatoes, apple compot and sautéed leeks **£11.95**

Wood grilled chicken with lyonnaise potatoes and creamy wild mushroom sauce **£11.95**

Crispy confit duck leg with creamy mashed potatoes, Savoy cabbage, carrot, onion bacon and red wine jus **£12.95**

Ras el Hanout spiced organic salmon, wood-grilled and served
With taboulah, baba Ganoush and autumn salad leaves. **£12.95**

Rotisserie roasted half chicken with hand cut chips and
Onion rings, served with either BBQ sauce, plain or
Parma ham and sage sauce **£11.95**

Daube of beef; slow cooked shin of beef marinated in red
Wine and juniper, slow cooked and served with button mushrooms,
Baby onions, bacon lardons and creamy mashed potatoes **£12.95**

Pan-fried long shore Cod with Parma ham, peas and minted
New potatoes **£12.95**



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)

Mixed grill: rump steak, lambs kidney, lamb chop, sausage, gammon steak and chicken fillet **£16.95**

Lamb chops	£13.50
Rump	£13.95
Ribeye	£16.50
Sirloin	£16.50
Fillet	£19.95
T-bone	£24.95

All are served with corn on the cob, onion rings and hand-cut chips

SANDWICHES

Now with new sesame seeded burger bun provided by local artisan bakers 'Pye Baker' on Aylsham road

Wood-grilled house burger served with tomato, Cos lettuce and pickles with bacon, BBQ sauce And cheddar **£10.95**

Wood-grilled 8oz beef burger served with tomato, Cos lettuce and pickles (add cheddar or bacon for 50p each) **£9.95**

V Chickpea and pumpkin burger with cumin and coriander; Served with guacamole, tomato and cos lettuce **£8.95**

Southern-fried chicken and bacon burger Served with cos lettuce, tomato and mayonnaise **£10.95**

All sandwiches are served with hand cut chips and onion rings
Please allow 20 minutes cooking time for all burgers



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SIDE ORDERS

£2.85 each

Carrots and coriander

Hand-cut chips

Parsley and mint new potatoes

Creamy mashed potatoes

Field mushroom and leek gratin topped with a herb crust

Tomato salad with basil pesto

Braised garden peas with spring onion and lettuce

Onion rings with shaved parmesan

House Salad;

A dressed leaf salad with red onion confit, green beans, Crostinis and parmesan

The restaurant reserves the right to substitute ingredients without prior consent, in the unlikely event of any unforeseen circumstance arising. In this event we will endeavour to inform you prior to your order being taken and will strive to maintain the essence of the original dish.

Please inform a member of staff if you have any special dietary requirements.



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DESSERTS

Please see specials menu

Chocolate Fondue to Share;
With pineapple, pretzels, marshmallows, banana and profiteroles.

£ 10.95 (based on a minimum of 2 people sharing)
£5.45 per person

*Please see the attached sheet at the back of the menu for our weekly
dessert menu.*

ICE CREAM

Double chocolate
Maple & walnut
Strawberry
Vanilla seed
Stem ginger
Vanilla fudge

SORBET

Lemon
Raspberry
Strawberry & passion-fruit

All Ice creams and sorbets £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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