



# limehouse library hotel london

à la carte menu

## starter

### bruschetta trio 13.50

any three of your choice

- **mozzarella bruschetta (D)(G)(SU)**  
mozzarella, basil, tomato, and micro greens on toasted sourdough bread
- **smoked salmon & scallions bruschetta (D)(G)(F)**  
smoked salmon, mozzarella, tomato, and micro greens on toasted sourdough bread
- **avocado & hummus bruschetta (D)(G)(SE)(SU)**  
hummus, avocado, and micro greens on toasted sourdough bread with balsamic glaze

### cauliflower bites (D)(G)(SE)(SU) 9.00

cauliflower, garlic powder, breadcrumbs, sesame oil, corn flour, tomatoes, chilli pepper, egg, coriander, milk, beetroot, yoghurt w/sweet chilli sauce

### salmon tartare with avocado (F) (M) 13.50

salmon, coriander, orange segment, chives, avocado with honey mustard sauce and arugula salad.

### beef carpaccio (D)(M)(SU) 15.50

beef tenderloin, parmesan, mustard and olive oil sauce, arugula salad.

### hummus (G)(SE) 8.95

tomato, pickles, radish, parsley, pomegranate served with toasted sourdough bread and lemon dressing.

### potato wedges w/herbs (D) 8.95

with parmesan and parsley.

### french fries 7.00

## soup

soup of the day 9.00

roasted tomato & basil soup (SU) 9.00

## salad

quinoa (SU) 15.00

mediterranean greens, avocado, orange, beetroot, cherry tomatoes, radish, and mexican beans with balsamic dressing.

caesar (D)(G)(SU)(F)(N) 16.00

grilled chicken, lettuce, croutons, parmesan with caesar dressing.

limehouse (D) (G) (SE) 16.00

mediterranean greens, courgette, carrot, tomato, goat cheese, sunflower seeds, pumpkin seeds, sesame seeds, mint, dill with grain balsamic sauce.

## pasta

penne arrabbiata (G)(SU) 18.00

as your choice of normal or gluten-free pasta, garlic tomato sauce, black olive, truffle oil, fresh paprika.

chicken noodle (S) (SU)(G) 19.50

courgette, corn, spring onion, garlic, carrot, sesame seeds and oil, soybeans sweet chilli, and oyster sauce

beef noodle (S) (SU)(G) 22.00

courgette, corn, spring onion, garlic, carrot, sesame seeds and oil, soybeans sweet chilli, and oyster sauce

manti-turkish ravioli (G)(D)(SU) 22.50

with yogurt, tomato sauce, mint and chilli flakes scented butter.

*A discretionary 12.5% service charge will be added to your bill.*

*Guest with special dietary requirements are welcome to contact us directly to discuss their needs. If you have any allergies or food intolerance, always chat with our team before consuming our food.*

*The prices are all in British pounds.*



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## main course

beef fillet mignon 220g (D)(SU) 32.50

sliced beef, mashed potato, sautéed spinach, onions, with mushroom velouté sauce.

grilled thin lamb steaks 220g (D)(SU) 29.00

with broccoli, rosemary, baked potatoes, and grilled mushroom.

grilled sea bass 190g (N)(F) 25.50

with baked potatoes, lemon sauce and green salad.

grilled salmon with teriyaki sauce 190g (F)(SU) 25.50

with asparagus, cauliflower, baby potato, broccoli, and grilled lemon.

asian style meatballs (S)(SU)(D)(SE) 23.50

broccoli, potatoes, ginger, soy sauce, sesame oil, tomatoes, pickles, served with french fries.

beef schnitzel 190g (D)(M)(G) 27.00

with mustard potato salad, lemon, and parsley butter.

chicken schnitzel 190g (D)(M)(G) 23.00

with mustard potato salad, lemon, and parsley butter.

## sandwich/burger

lamb burger (D)(G) 24.00

pulled lamb shoulder, coleslaw, onion, celery, leek, carrot, brioche bread served with french fries

*\*can be served with cheese*

club sandwich (D)(G) 17.00

grilled chicken, lettuce, ham, mozzarella, tomatoes, and aioli sauce.

vegan quesadilla (G)(SE) 15.00

between tortilla bread, hummus, avocado puree, green lentils, and vegan cheese.

## kids menu

penne napoliten (G)(SU) 12.00

as your choice of normal or gluten-free pasta, garlic tomato sauce, black olive.

lamb cheese burger (G)(D) 16.00

pulled lamb shoulder, coleslaw, tomato, brioche bread served with french fries.

chicken schnitzel (G)(D) 13.00

with mustard potato salad, lemon, and parsley butter.

mini meatballs (D)(SU) 13.50

served with french fries.

## dessert

roasted pumpkin (N)(SE) 10.00

roasted pumpkin with ice cream, walnut, and tahini sauce.

cheesecake (G)(D) 10.00

with mascarpone, forest berries and homemade raspberry sauce.

apple pie (G)(D) 10.00

cinnamon, butter, egg, apple, vanilla.

gluten-free vegan brownie 10.00

almond flour, cocoa, coconut milk, chocolate, vanilla, maple syrup.

ice cream (1 scoop) (D) 4.00

vanilla / chocolate / pistachio

fruit plate 9.00

daily fresh fruits

**\*If you have any food allergies and intolerances please speak with staff**

(D)dairy (G)gluten (F)fish (M)mustard (SE)sesame (N)nuts (S)soya (SU)sulphur

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