

Bloomsbury
Street
Kitchen

Lounge Bar

Signatures

French Tacos (three per serving)	Yellowtail tartare, Parmesan, lemon and lime (262 kcal)	12
	Seared beef, blue cheese and chilli dressing (281 kcal)	8
	Warm lentils, Brie de Meaux, sweet apple and basil mustard (255 kcal)	7
Small Eats	Lemon butter and shichimi sea salt edamame v (381 kcal)	8
	Oysters with lemon crème fraîche and green tabasco dill oil (two per serving) (204 kcal)	10
	Yellowtail sashimi with yuzu koshu and parmesan (173 kcal)	15
	Crispy filo king prawns with wasabi mayonnaise (565 kcal)	14
	Prawn tempura with ama ponzu (552 kcal)	14
	Crispy Parmesan spheres with escargot and garlic, chilli and parsley butter, served on aioli (955 kcal)	8
	Beef tataki and black truffle ponzu (291 kcal)	16
	Roasted aubergine with goma glaze v (222 kcal)	14
	Layered patatas bravas with aioli and chilli paprika sauce v (938 kcal)	8

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.
v Suitable for vegetarians. Adults require around 2000 kcal per day.

Cocktails

Sparkling	Sgroppino	12
	A cooling classic to cleanse your palate, with Italian lemon verbena sorbet, Acqua di Cedro and a splash of extra brut prosecco	
	Provençal	15
	A botanical blend of Citadelle Jardin d'Été gin, St-Germain elderflower liqueur, homemade lavender & raspberry syrup and Nyetimber Classic Cuvée	
	Lychee & Apricot Rosé	15
	Homemade lychee sake, Hendrick's gin, Crème de Apricot, Kwai Feh and Mount Fuji bitters, topped with Moët & Chandon Rosé	
Negroni	Negroni Fleur	12
	Roku gin stirred with St-Germain, Kokoro Cherry Blossom liqueur and Bitter Bianco, Chamberyzette Strawberry aperitif and sakura oils	
	Beeswax Negroni	14
	A blend of Gin O'ndina, 9 di Dante Inferno vermouth and Zedda Piras Mirto di Sardegna liqueurs, with added richness of Barolo Chinato and bitterness of Campari, washed with olive oil and rested in a beeswax decanter	
	Tatin Negroni	12
	Mirabeau gin stirred with Champagne and caramel syrup, Calvados liqueur and Bitter Bianco, completed with Byrrh, Lillet Blanc vermouth and baby apple to finish	

Signatures

	Amalfi	12.5
	A taste of the Mediterranean with Malfy Rosa gin, Acqua di Cedro, sharp citrus sherbet, Italian herbs and Fever-Tree soda	
	Jasmine Spritz	15
	Skyy vodka, Everleaf Mountain, jasmine syrup with a splash of Fever-Tree soda	
	Calimochó	12.5
	A traditional Spanish cocktail combining Gin Mare, Muyu Chinotto Nero liqueur, La Copa rojo vermouth and a dash of San Pellegrino Chinotto	
	Fresa y Cereza	14
	Wild strawberry, Visciolata cherry wine and yuzu are clarified through cream for richness, then mixed with Skyy vodka and Mirabeau x Vault vermouth and topped with strawberries and Fever-Tree lemonade	
	Melone	12
	Audemus Umami vodka, Roots Mastic liqueur, tropical notes of Yamato Shizuku and homemade cantaloupe cordial and topped with crispy prosciutto	
	Tonka Passion Fruit	12
	Haku vodka, passion fruit purée, Passoã, tonka syrup, lime and yoghurt, topped with a foam of Whispering Angel rosé & wild strawberries	
	Pistache Mai Tai	12.5
	Havana 3 rum, pistachio, fresh citrus mix, Wray & Nephew, a dash of Cointreau Noir and amaretto to finish	
	Pebble Old Fashioned	18
	A blend of Macallan Double Cask 12 year, Hakushu, Yamazaki and Woodford Reserve, rice syrup, oak drops, Yamato Shizuku sake reduction, house signature bitter blend, and a golden chocolate garnish	
	Dominicana	14
	Brugal 1888 Doblemente Añejado rum infused with tonka beans, a cordial made from Champagne, Darjeeling & smoked almond stirred down with Cointreau and completed with Moët & Chandon Brut	
Non-Alcoholic	Garden Spritz	11
	Everleaf Mountain, jasmine syrup with a splash of Fever-Tree soda (228 kcal)	
	Marine Margarita	11
	A delicate combination of Lyre's Agave and Everleaf Marine, shaken with yuzu juice (90 kcal)	

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.
v Suitable for vegetarians. Adults require around 2000 kcal per day.

		Glass 125ml	
Champagne and Sparkling	Prosecco Extra Dry, Fantinel NV	9.5	
	Nyetimber Classic Cuvée Brut NV	12	
	Moët & Chandon Brut Impérial NV	14	
	Moët & Chandon Rosé Impérial NV	17	
		Glass 175ml	Carafe 500ml
White	Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2022	8	22
	Élevé (Marsanne, Viognier) France 2022	8.5	24
	Vinuva Organic, Terre Siciliane (Pinot Grigio) Sicily, Italy 2022	9	26
	Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2022	10	29
	Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2020	11	31
	Red	Veramonte Reserva (Carménère) Colchagua Valley, Chile 2020	8
Domaine Lafage, Côté Sud (Syrah, Grenache) Côtes Catalanes, France 2020		8.5	24
Rare Vineyards (Pinot Noir) Roussillon, France 2021		9	26
Il Faggio (Montepulciano) Montepulciano d'Abruzzo, Italy 2021		9.5	27
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2019		11	31
Rosé		Veramonte Rosé Reserva (Pinot Noir) Casablanca Valley, Chile 2021	8
	Whispering Angel Rosé (Grenache, Cinsault, Vermentino) Château d'Esclans, Côtes de Provence, France 2022	12.5	35

All still wines are available in 125ml measures.

Our sake selection Served in carafes	Small 120ml	Large 240ml	Bottle
Sparkling Sake 300ml Mio Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry.			18
Junmai Yamahai 720ml Yamato Shizuku Notes of marzipan, nuts and koji on the nose. This is a fruity but elegant sake with delicate minerality.	10	20	55
Honjozo Genshu 720ml Akashi-Tai A full-bodied sake with a woody aroma and rich creamy texture.	11	23	64
Ginjo 720ml Azure A smooth sake with a clean finish. Made with the purest natural spring water.			72
Junmai Ginjo 720ml CEL-24 Fresh aromas of apple and grape. Rich flavours of pineapple, banana and pear on the palate with notes of citrus.	14	28	75
Daiginjo 720ml Dassai 23 Aromas of melon and peach on the nose. Dried pineapple, pear and chestnut on the palate with a smooth and velvety texture.			140

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.
v Suitable for vegetarians. Adults require around 2000 kal per day.

	Small 120ml	Large 240ml	Bottle
Daiginjo Genshu 720ml Akashi-Tai A full-bodied sake with flavours of white flowers and honey with hints of spice.			88
Junmai Daiginjo 720ml Nizawa Atago No Sakura Soft, clean and delicate sake with a touch of tropical fruit.	10.5	21	58
Junmai Daiginjo 720ml Ninki Ichi Gold Aromas of persimmon and cucumber on the nose. Melon and papaya on the palate with a hint of chestnut and honeycomb.			90
Shiraume Umeshu 500ml Akashi-Tai A rich, plum-infused sake with raisin and a hint of marzipan, balanced with a light acidity.	13.5	30	55
Yuzu Sake 500ml Nakajima Shiroku A clean, tart junmai, full of the flavour of yuzu.	15	35	70

Adults require around 2000 kal per day.

Beer		Bottle
	Peroni	5.5
	Estrella	5.5
	Kirin Ichiban	5.5
	Hitachino Nest Red Rice Ale	6.5
Soft	Bottled Water	5.5
	Acqua Panna still water	
	S.Pellegrino sparkling water	
	Juices	4
	Fresh orange (96 kcal)	
	Fresh apple (220 kcal)	
	Fresh grapefruit (97 kcal)	
	Cranberry (113 kcal)	
	Tomato (36 kcal)	
	Sparkling	4
	Fever-Tree	
	Lemonade	
	Tonic	
	Naturally light tonic	
	Soda	
	Ginger ale	
	Ginger beer	
	Mediterranean tonic	
	Coke	
	Diet Coke	

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.
 v Suitable for vegetarians. Adults require around 2000 kcal per day.

Spirits

50ml

Vodka

Skyy	7.5
Ketel One	8
Belvedere	9.5
Haku	10
Grey Goose	10.5
Nikka Coffey	12

Gin

Bombay Sapphire	7.5
Tanqueray	8
Hendrick's	9.5
Roku	9.5
Sipsmith	10
Jinzu	10
Gin Mare	10
Nikka Coffey	14

Rum

Havana 3 year	7.5
El Dorado 3 year	8
Appleton Estate	8
Diplomático Exclusiva	10
El Dorado 12 year	10
Brugal 1888 Doblemente Añejado	12

All spirits are available in 25ml measures.

Japanese Whisky	50ml
Single Grain	
Suntory Chita	14
Nikka Coffey	14
Single Malt	
Yamazaki Distiller's Reserve	16
Hakushu Distiller's Reserve	16
Chichibu London Edition	60
Chichibu Imperial Stout Cask #3537	70
Blended	
Suntory Toki	12
Nikka from the Barrel	14
Hibiki Harmony	16
The Nikka 12 year	26
Scotch Whisky	
Single Malt	
Glenmorangie 10 year	9
Glenfiddich 12 year	9.5
Glenlivet Founder's Reserve	9.5
Talisker 10 year	10.5
Dalwhinnie 15 year	11
Laphroaig 10 year	12
Macallan Double Cask 12 year	16
Oban 14 year	18
Lagavulin 16 year	18
Glenfiddich 18 year	18
Macallan Double Cask 15 year	24
Macallan Double Cask 18 year	50
Blended	
Monkey Shoulder	8
Chivas Regal 12 year	9
Johnnie Walker Black Label	10
Johnnie Walker Blue Label	40

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.
v Suitable for vegetarians.

Irish Whisky	
Jameson	8
American Whiskey	
	50ml
Maker's Mark	8.5
Jack Daniel's	9
Woodford Reserve	9
Tequila	
Blanco	
Ocho	8
Tapatio	9
Olmecca Altos	10
Patron	10
Reposado	
Ocho	8
Tapatio	9
Patron	12
Herradura	14
Añejo	
Tapatio	12
Patron	14
Don Julio 1942	40
Mezcal	
Illegal Joven	9
QuiQuiRiQui	9.5
Cognac	
Courvoisier 3 star	10
Rémy Martin XO	30
Hennessy XO	35

All spirits are available in 25ml measures.

	Liqueurs / Digestifs	
	Limoncello Del Lago	8
	Disaronno Amaretto	8
	Baileys	8
	Tia Maria	8
	Sambuca	8
	Kahlúa	8
Loose Leaf Tea	English Breakfast (0 kcal)	4.5
	Jasmine (0 kcal)	4.5
	Earl Grey (0 kcal)	4.5
	Fresh mint and lemon (0 kcal)	4.5
	Green Sencha (0 kcal)	4.5
	Rosehip & Hibiscus (0 kcal)	4.5
Coffee	Filter coffee (0 kcal)	4.5
	Latte (100 kcal)	4.5
	Decaffeinated (0 kcal)	4.5
	Macchiato (19 kcal)	4.5
	Espresso (0 kcal)	4.5
	Mocha (105 kcal)	4.5
	Cappuccino (94 kcal)	4.5
	Double espresso (0 kcal)	4.8
	Rococo chocolate (108 kcal) (award-winning organic drinking chocolate with a creamy finish)	6