

Bloomsbury
Street
Kitchen

Lounge Bar Menu

Small Plates

Edamame with lemon butter and chilli sea salt	7
Black pepper-crusted beef carpaccio with shaved truffle and Parmesan	12
Burrata with Seville orange, coriander seeds and mānuka honey v	9
San Marzano tomatoes with goat's cheese, capers and basil v	8
Zucchini and eggplant chips with tzatziki v	7
Roasted aubergine with goma glaze v	10

Kitchen Specialities

Spicy chicken gyros with chilli fries and tzatziki	16
Halloumi fries gyros with tzatziki and coriander mint dressing v	15

Desserts

Yoghurt and white chocolate cheesecake with activated charcoal sorbet v	8
Crème brûlée Valencian orange and cinnamon v	7

Signature Cocktails

Our Bellini White peach, rhubarb cordial and prosecco	10
Rosemary Spritz Star of Bombay gin, Acqua di Cedro liqueur, homemade Mediterranean syrup and prosecco	11
Cereza Negroni Cherry-infused vodka, Barolo Chinato, Campari, Amaro di Angostura, Evangelista Ratafia and bee pollen cherry	10
Lychee & Elderflower Martini Tanqueray gin, Kwai Feh lychee liqueur, elderflower, violette, lemon and cranberry	10
Yuzu Osaka Finlandia grapefruit vodka, yuzu sake, fresh cucumber and sparkling sake	10
Chilli Margarita Ocho tequila infused with rosemary and chilli, Verde Momento mezcal, lime and mandarin sherbet, bergamot and lime	11

Non-Alcoholic Cocktails

Yuzu & Ginger Seedlip Spice, yuzu vanilla and honey cordial, ginger, apple juice and lime	7.5
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Champagne and Sparkling Wine by the Glass

	Glass 150ml	Carafe 500ml
Prosecco Extra Dry, Fantinel NV	9	
Moët & Chandon Brut Impérial NV	14	
Moët & Chandon Rosé Impérial NV	18	

Wine by the Glass

Also available in 125ml measures

White	Glass 175ml	Carafe 500ml
Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2018	7.50	20
Vinuva Organic, Terre Siciliane (Pinot Grigio) Sicily, Italy 2018/19	8.5	24
Picpoul de Pinet, Les Girelles, Jean-Luc Colombo (Piquepoul Blanc) Languedoc, France 2018	9	26
Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2019	9.5	27
Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2018	10.5	30

Red

	Glass 175ml	Carafe 500ml
Veramonte Reserva (Carménère) Colchagua Valley, Chile 2018/19	7.5	20
Rare Vineyards (Pinot Noir) Roussillon, France 2019	8.5	24
Cabaletta, Tenute Fiorebelli (Corvina, Rondinella, Cabernet Sauvignon) Veneto, Italy 2016	9	26
Salentein Barrel Selection (Malbec) Mendoza, Argentina 2018	9.5	27
Barbera d'Alba (Barbera) Enrico Serafino, Piemonte, Italy 2017	10.5	30
Rosé		
Veramonte Rosé Reserva (Syrah) Casablanca Valley, Chile 2019	7.5	20
Pure Rosé, Mirabeau (Grenache, Cinsault, Vermentino) Côtes de Provence, France 2019	8.5	27

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Our Sake Selection

Served in carafes **Small** **Large** **Bottle**
120ml **240ml**

Sparkling Sake 300ml 18
 Mio

Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry.

Honjozo Genshu 720ml 9.5 18 50
 Akashi-Tai

A full-bodied sake with a woody aroma and rich creamy texture.

Junmai Yamahai 720ml 10 20 55
 Yamato Shizuku

Notes of marzipan, nuts and koji on the nose. This is a fruity but elegant sake with delicate minerality.

Ginjo 720ml 72
 Azure

A smooth sake with a clean finish. Made with the purest natural spring water.

Junmai Ginjo 720ml 12.5 25 65
 CEL-24

Fresh aromas of apple and grape. Rich flavours of pineapple, banana and pear on the palate with notes of citrus.

Daiginjo 720ml 120
 Dassai 23

Aromas of melon and peach on the nose. Dried pineapple, pear and chestnut on the palate with a smooth and velvety texture.

Daiginjo Genshu 720ml 68
 Akashi-Tai

A full-bodied sake with flavours of white flowers and honey with hints of spice.

Junmai Daiginjo 720ml 10.5 21 58
 Nizawa Atago No Sakura

Soft, clean and delicate sake with a touch of tropical fruit.

Junmai Daiginjo 720ml 80

Ninki Ichi Gold
 Aromas of persimmon and cucumber on the nose. Melon and papaya on the palate with a hint of chestnut and honeycomb.

Shiraume 13.5 26 52

Umeshu 500ml
 Akashi-Tai

A rich, plum-infused sake with raisin and a hint of marzipan, balanced with a light acidity.

Yuzu Sake 500ml 15 30 60
 Nakajima Shiroku

A clean, tart junmai, full of the flavour of yuzu.

Beer

Bottle
 Peroni 5.5

Estrella 5.5

Kirin Ichiban 5.5

Hitachino Nest Red Rice Ale 6.5

Soft

Bottled Water 4.95

Acqua Panna still water

S.Pellegrino sparkling water

Juices 3.25

Fresh orange juice

Fresh apple juice

Fresh grapefruit juice

Cranberry juice

Tomato juice

Sparkling 3.25

Fever-Tree

Lemonade

Tonic

Naturally light tonic

Soda

Ginger ale

Ginger beer

Mediterranean tonic

Coke

Diet Coke

Spirit Selection

Also available in 25ml measures

Vodka **50ml**

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

Sipsmith 9

Hendrick's 9.5

Roku 9.5

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

Japanese Whisky

Single Grain

Suntory Chita 10.5

Nikka Coffey 12

Single Malt

Yamazaki Distiller's Reserve 11

Hakushu Distiller's Reserve 11.5

Chichibu London Edition 32

Chichibu Imperial Stout Cask #3537 35

Blended

Suntory Toki 9.5

Nikka from the Barrel 12

Hibiki Harmony 12

The Nikka 12 year old 16

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Scotch Whisky	50ml	Tequila	
Single Malt		Blanco	
Glenfiddich 12 year	8.5	Ocho	7.5
Glenlivet Founder's Reserve	9.5	Tapatio	8
Dalwhinnie 15 year	10	Olmecca Altos	10
Talisker 10 year	10.5	Reposado	
Laphroaig 10 year	11	Ocho	7.5
Oban 14 year	11	Tapatio	8
Lagavulin 16 year	12	Herradura	12
Glenfiddich 18 year	16	Añejo	
Blended		Tapatio	8
Chivas Regal 12 year	7.5	Don Julio 1942	20
Johnnie Walker Black Label	8	Mezcal	8
Johnnie Walker Blue Label	32	Ilegal Joven	
Irish Whiskey		QuiQuiRiQui	
Jameson	9	Cognac	
American Whiskey		Courvoisier 3 star	8
Jack Daniel's	8	Rémy Martin XO	18
Maker's Mark	8.5	Hennessy XO	20
Woodford Reserve	9	Liqueurs / Digestifs	
		Limoncello Del Lago	6
		Disaronno Amaretto	6
		Baileys	6
		Tia Maria	6
		Sambuca	6
		Kahlúa	6

Loose leaf tea selection	
English Breakfast	4.25
Jasmine	4.25
Earl Grey	4.25
Fresh mint and lemon	4.25
Green Sencha	4.25
Rosehip & Hibiscus	4.25

Coffee selection	
Filter coffee	4.25
Latte	4.25
Decaffeinated	4.25
Macchiato	4.25
Espresso	4.25
Mocha	4.25
Cappuccino	4.25
Double espresso	4.8
Rococo chocolate	6
(Award-winning organic drinking chocolate with a creamy finish)	

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