Bloomsbury Street Kitchen

New Year's Eve Menu

Welcome to our kitchen. Home to an exquisite selection of contemporary Mediterranean and Japanese small plates.

Four plates - £75 per person

Please select one dish per section

To Start

A glass of Moët & Chandon Brut and our canapé selection

Dinner Menu

Zucchini and eggplant chips with tzatziki

Sea bream with Amalfi lemon and sweet apple carpaccio

Yellowfin tuna with truffle lime oil carpaccio

Seared aubergine with thyme and feta yoghurt dressing carpaccio

Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust

Crab and asparagus salad with Dijon mustard and lemon mayo

San Marzano tomatoes with goat's cheese, capers and basil

Burrata with Seville orange, coriander seeds and Mānuka honey

Sake-flamed black garlic king prawns with chilli and cumin bincho grill

Chilli and lemon-roasted baby chicken bincho grill

28-day aged rib-eye steak with warm Gorgonzola butter

Japanese mushroom and truffle toban-yaki

Desserts

Italian meringue and coconut mousse with white rum jelly and pineapple sorbet

White chocolate bavarois with cacao soil and black cherry

Pear & apple tarte Tatin with Tahitian vanilla ice cream

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.