

Bloomsbury
Street
Kitchen

The Kitchen Table Experience

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Contemporary Mediterranean

The Kitchen Table 75

Zucchini and eggplant chips with tzatziki

Black pepper-crusteD beef carpaccio with shaved truffle and Parmesan

Oven-baked lobster and king prawn with Parmesan cr me and chilli herb crust

Chilean sea bass with Scotch bonnet-infused creamy labneh sauce

Charcoal-grilled Mediterranean-herbed lamb cutlets with hummus

Dessert

Torta al cioccolato bianco
Yoghurt and white chocolate cheesecake with activated charcoal sorbet

Pairing Experience 110

Paired with a selection of cocktails and wines curated by our mixologists and sommelier

Vegetarian 45

Zucchini and eggplant chips with tzatziki

Seared aubergine carpaccio with thyme and feta yoghurt dressing

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

Oven-baked Portobello mushroom with Scotch bonnet-infused creamy labneh sauce

Charcoal-grilled Mediterranean-herbed baby aubergine with hummus

Dessert

Torta al cioccolato bianco
Yoghurt and white chocolate cheesecake with activated charcoal sorbet

Pairing Experience 80

Paired with a selection of cocktails and wines curated by our mixologists and sommelier

Contemporary Japanese

The Kitchen Table 75

Salmon tartare with shiso soy

Seared beef tataki with truffle ponzu

Crispy soft-shell crab harumaki rolls
with spicy ponzu

Chilean sea bass yasai zuke

Bincho Grill

Chilli-and-lemon-roasted baby chicken

Vegetarian 45

Avocado tartare with shichimi soy

Seared courgette tataki with truffle ponzu

Goma-glazed roasted aubergine

Japanese mushroom and truffle
toban-yaki

Bincho Grill

Chilli-and-lemon-roasted veggie chicken

Dessert

Bento au chocolat

Chocolate bento box with coconut sorbet

Dessert

Bento au chocolat

Chocolate bento box with coconut sorbet

Pairing Experience 110

Paired with a selection of cocktails
and wines curated by our mixologists
and sommelier

Pairing Experience 80

Paired with a selection of cocktails
and wines curated by our mixologists
and sommelier

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.