

Bloomsbury
Street
Kitchen

Lounge Bar

Signatures

French Tacos (three per serving)	Yellowtail tartare, Parmesan, lemon and lime	14
	Seared beef, blue cheese and chilli dressing	11
	Warm lentils, Baron Bigod, sweet apple and basil mustard	8
Small Eats	Lemon butter and shichimi sea salt edamame (v)	9
	Steak tartare, Fleur de Sel, Parmesan, pave potato and caviar	21
	Yellowtail sashimi, avocado, daikon and spicy ceviche dressing	18
	Crispy filo king prawns with wasabi mayonnaise	17
	Prawn tempura with ama ponzu	15
	Black pepper vegetarian chicken (v)	15
	Beef tataki and black truffle ponzu	18
	Roasted aubergine with goma glaze (v)	16
	Layered patatas bravas with aioli and chilli paprika sauce (v)	8
Cocktails		
Sparkling	Fleur de Terre	17
	A botanical blend of Citadelle Jardin d'Été gin, St-Germain elderflower liqueur, Lanique rose liqueur, homemade lavender & red currant syrup and Louis Pommery Sparkling	
	Lychee & Apricot Rosé	19
	Homemade lychee sake, Hendrick's gin, Crème de Apricot, Kwai Feh and Mount Fuji bitters, topped with Pommery Brut Rosé	
Negroni	La Vie en Negroni	16
	A delicate blend of Mirabeau Rose gin, Vault x Mirabeau rose vermouth, Cocchi Americano, Chambord with exotic and floral notes of Kwai Feh and a touch of Kiri Kira	
	Beeswax Negroni	16
	A blend of Gin O'ndina, Martini Riserva Rubino 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	
	Black Forest Negroni	16
	Charcoal-treated blend of Jinzu gin, Campari, Byrrh, and Bitter Bianco with aromatic notes of black cherries, almond, and spices from Ratafia Evangelista, a soft touch of dark chocolate, finished with sour cherry jelly	

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(v) Suitable for vegetarians.

Signatures	Champagne Highball	17
	Rich oak and dried fruit warmth of Hennessy VS balanced by an effervescent homemade Champagne syrup, a whisper of heat from Goldschlager and java peppers, subtle herbal notes of Amaro Averna, finished with a splash of Fever-Tree Soda	
	Sakura Spritz	17
	Nikka Coffey gin, Everleaf Mountain infused with lychee & cherry blossom, homemade lavender & red currant syrup with a splash of Fever-Tree soda	
	Cherry Lullaby	17
	Nikka vodka infused with cherry blossom & vanilla, deep notes of Cherry Heering, house-crafted syrup of sake, maraschino and lychee, finished with a delicate edible citrus bubble that burst on the palate	
	Cloud Colada	17
	Hacien Pineapple tequila, Apple Schnapps, creamy notes of coconut and mango, finished with a delicate blend of Gewurztraminer and apricot cloud foam which floats above the drink like a soft summer sky.	
	CitriRosa	16
	Crisp and floral blend of Tito's vodka with a tart bite of Green Apple Schnapps and delicate sweetness of Elderflower cordial, a whisper-light fake lime foam and lime powder finish	
	Manhattan No. 10	17
	Silky and aromatic blend of Suntory Chita whiskey, Hennessy XO, homemade vermouth and Luxardo Maraschino, with a touch of maple syrup and balanced mix of bitters	
	Coco Alexander	16
	Blend of Courvoisier VSOP, Grand Marnier, Cacao Brown, and Malibu washed with coconut oil, with a rich coconut and orange cream finish	
	Yuki No Ume	16
	Sipsmith gin, Akasha Tai Umeshu plum sake, yuzu juice, cinnamon syrup, with a caramel and umami cream finish and a savory croquant cookie	
	Paloma del Sol	17
	Herradura Reposado infused with saffron, a touch of Illegal mezcal, vibrant citrus blend of Solerno, Limoncello, Yuzu & Tangerine, rounded by zesty fresh lime and grapefruit juice and a refreshing Fever-Tree Pink Grapefruit Soda finish	
	Kyoto Old Fashioned	21
	Elegant blend of Macallan Double Cask 12 year, Oban 14 year, Hibiki Harmony, Yamazaki and Bulleit bourbon, delicate sake syrup, oak drops, house signature bitter blend, and a white chocolate leave. Served smoked or unsmoked!	
	Gambino	17
	Bulleit Rye whiskey infused with jalapeño peppers and washed with butter, Amaretto liqueur, Cherry wine reduction and a house signature bitters blend. Served smoked or unsmoked!	

Non-Alcoholic *Tequila option available on request.	Sakura Rei		14
	Everleaf Mountain infused with lychee & cherry blossom, homemade lavender & red currant syrup with a splash of Fever- Tree soda		
	*Yuzu 6 Grapefruit Margarita		14
	Everleaf Marine infused with yuzu tea 6x orange peel, fresh yuzu juice, fresh grapefruit juice and agave nectar		
	Tropical Heatwave		13
	Seedlip Garden, Mango purée, passionfruit purée, homemade jalapeño syrup, with a splash of Fever-Tree ginger ale.		
Classics - Bartender's choice	Aviation		15
	The Botanist gin, Luxardo Maraschino liqueur, Crème de Violette and fresh lemon juice.		
	Boulevardier		15
	Woodford Reserve whiskey stirred with Campari and Cocchi Torino		
	Corpse Reviver Nr. 2		15
	Tanqueray 10 gin, Cocchi Americano, Cointreau, fresh lemon juice and Pernod absinthe rinse		
	Hemingway		15
	El Dorado 3 rum, Luxardo Maraschino liqueur, fresh lime juice, sugar syrup and fresh grapefruit juice		
	Paper Plane		15
	Bulleit bourbon, Amaro Averna, Aperol, fresh lemon juice		
	Sidecar		15
	Hennessy VS brandy, Cointreau and fresh lemon juice		
	Bramble		15
	Sipsmith gin, Crème de Mure, fresh lemon juice and sugar syrup		
	Sazerac		15
	Bulleit Rye whiskey, Hennessy VS, brown sugar, a bitter blend of Peychaud's and Angostura and Pernod absinthe spray		
		Glass 125ml	Bottle
Champagne and Sparkling	Wild Life Botanicals Sparkling Nude NV	7.5	39
	Bottega Poeti Prosecco Brut DOC NV	10	50
	Louis Pommery England Brut Sparkling	16	90
	Pommery Brut Royal NV	18	95
	Pommery Brut Rosé NV	23	125

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		Glass 175ml	Carafe 500ml
White	L'Autantique (Sauvignon Blanc) Languedoc, France 2022	10.5	30
	Vinuva Organic, Terre Siciliane (Pinot Grigio) Sicily, Italy 2022	11	30
	Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2020	14	36
	Laurenz V. Friendly (Gruner Veltliner) Austria 2019/2021	14	37
	Alsace, Tradition (Gewürztraminer) Émile Beyer, France 2023	14	37
	Tenimenti Civa (Chardonnay) Friuli Coli Orientali DOC, Friuli Italy 2023	14.5	38
Red	L'Autantique (Merlot) Languedoc, France 2022	10.5	30
	Luis Felipe Edwards Reserva (Pinot Noir) Leyda Valley, Chile 2022	11	30
	Grand Volante, Old Vine (Grenache) Aragon, Spain 2020	11.5	31
	Catena Appellation, Vista Flores Malbec (Malbec), Argentina 2022	13.5	35
	Dandelion Vineyards "Lionheart of the Barossa" (Shiraz) Australia, Barossa Valley 2019	15	39
	Barbera d'Alba, Enrico Serafino (Barbera) Piemonte, Italy 2020	16	41
Rosé	L'Autantique Rose (Shiraz) Languedoc, France 2022	10.5	30
	Chateau La Gordanne 'Verite du Terroir' (Grenache, Cinsault), Organic Cotes de Provence, France 2023	14	38

All still wines are available in 125ml measures.

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		Glass 100ml
Port	Dow’s Late Bottled Vintage Port	9.5
	Graham’s 10 Year Old Tawny	12.5

Our sake selection		Small 120ml	Large 240ml	Bottle
Served in carafes				
	Sparkling Sake 300ml			30
	Mio			
	Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry.			
	Ginjo 720ml			76
	Azure			
	A smooth sake with a clean finish.			
	Made with the purest natural spring water.			
	Junmai Ginjo 720ml	17	31	79
	CEL-24			
	Fresh aromas of apple and grape.			
	Rich flavours of pineapple, banana and pear on the palate with notes of citrus.			
	Honjozo Genshu 720ml	15	30	80
	Akashi-Tai			
	A full-bodied sake with a woody aroma and rich creamy texture.			
	Daiginjo 720ml			141
	Dassai 23			
	Aromas of melon and peach on the nose.			
	Dried pineapple, pear and chestnut on the palate with a smooth and velvety texture.			

Served in bottles	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.			91
Yuzu Sake 500ml Nakajima Shiroku A clean, tart junmai, full of the flavour of yuzu.	16	32	64
Junmai Daiginjo 720ml Nizawa Atago No Sakura Soft, clean and delicate sake with a touch of tropical fruit.			66
Shiraume Umesu 500ml Akashi-Tai A rich, plum-infused sake with raisin and a hint of marzipan, balanced with a light acidity.	20	40	80
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.	22	44	91

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Beer		Bottle	
	Peroni Nastro Azzuro 0%		5.5
	Noam		9
	Sassy Cider L'imitable		9
	Innis & Gunn IPA		8.5
Draft		Half Pint	Pint
	San Miguel	5	8
	Camden Pale Ale	5	8
Soft	Bottled Water		5.7
	Acqua Panna still water		
	S.Pellegrino sparkling water		
	Forbishers Juices		6
	Apple		
	Orange		
	Cranberry		
	Grapefruit		
	Pineapple		
	Tomato		
	Sparkling		4.5
	London Essence		
	Lemonade		
	Indian Tonic		
	Soda		
	Grapefruit Soda		
	Ginger Ale		
	Ginger Beer		
	Blood Orange & Elderflower Tonic		
	Pomelo & Pink Pepper Tonic		
	Coke		
	Coke Zero		

Spirits

50ml

Vodka

Sapling	8.5
Ketel One	9
Ciroc	9
Belvedere	9
Tito's	10.5
Chase Potato	11
Grey Goose	12.5
Nikka Coffey	14

Gin

The Botanist	9
Tanqueray No. 10	10
Roku	10
Sipsmith	10.5
Hendrick's	10.5
Silent Pool	11
Mirabeau Rosé	11.5
Citadelle Jardin d'Ete	12
Gin Mare	12.5
O'ndina Gin	13.5
Nikka Coffey	14

Rum

El Dorado 3 year	8.5
Eminente Ambar Claro 3 year	9
Sailor Jerry	9.5
Eminente Reserva 7 year	10
El Dorado 12 year	11.5
Brugal 1888 Doblemente Añejado	12.5
Diplomático Exclusiva	13
Ron Zacapa Centenario XO	33

Japanese Whisky	50ml
Single Grain	
Suntory Chita	15.5
Nikka Coffey	15.5
Single Malt	
Hakushu Distiller's Reserve	21
Yamazaki Distiller's Reserve	26
Yamazaki 12 Year	37
Chichibu Imperial Stout Cask	70.5
Blended	
Suntory Toki	12.5
Nikka from the Barrel	22
Hibiki Harmony	22.5
The Nikka 12 year	28
 Scotch Whisky	
Single Malt	
Glenfiddich 12 year	10
Glenlivet Reserve	11
Ardbeg 10 year	11
Laphroaig 10 year	13
Talisker 10 year	14
Balvenie 12 year	14.5
Dalwhinnie 15 year	15
Oban 14 year	23
Lagavulin 16 year	24
Glenfiddich 18 year	25
Macallan Double Cask 12 year	25
Macallan Double Cask 15 year	35
Macallan Double Cask 18 year	65
Blended	
Johnnie Walker Black Label	9
Monkey Shoulder	9.5
Johnnie Walker Gold Label	14.5
Johnnie Walker Blue Label	48

All spirits are available in 25ml measures.

Irish Whisky	50ml
Jameson	9.5
 American Whiskey	
Jack Daniel's	10
Bulleit	10.5
Woodford Reserve	11
Bulleit Rye	11
 Tequila	
Blanco	
Volcán de mi Tierra	12.5
Patron	14.5
Hacien Pineapple	18
Reposado	
Herradura	14.5
Patron	15.5
Volcán de mi Tierra Cristalino	16
Añejo	
Volcán de mi Tierra X.A.	46
Don Julio 1942	50.5
 Mezcal	
QuiQuiRiQui	12.5
Illegal Joven	16
 Cognac	
Hennessy VS	11
Hennessy VSOP	15
Hennessy XO	35
Rémy Martin XO	46

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Liqueurs / Digestifs

Seedlip 0%	7.5
Everleaf 0%	7.5
Disaronno Amaretto	8.5
Limoncello	8.5
Sambuca	8.5
Baileys	8.5
Kahlúa	8.5
Coeur du Breuil Calvados	10.5

Loose Leaf Tea

English Breakfast (0 kcal)	5
Jasmine (0 kcal)	5
Earl Grey (0 kcal)	5
Fresh mint and lemon (0 kcal)	5
Turmeric Chai (0 kcal)	5
Red Velvet (0 kcal)	5

Coffee

Filter coffee (0 kcal)	5
Latte (100 kcal)	5
Decaffeinated (0 kcal)	5
Macchiato (19 kcal)	5
Espresso (0 kcal)	5
Mocha (105 kcal)	5
Cappuccino (94 kcal)	5
Double espresso (0 kcal)	5.3