

Bloomsbury  
Street  
Kitchen

Lounge Bar

Signatures		
Nibbles	Smoked almonds	6
	Olives	6
French Tacos (three per serving)	Yellowtail tartare, Parmesan, lemon and lime Seared beef, blue cheese and chilli dressing Warm lentils, Baron Bigod, sweet apple and basil mustard	14 11 11
Small Eats	Lemon butter and shichimi sea salt edamame (v) Steak tartare, Fleur de Sel, Parmesan, pave potato and caviar Yellowtail sashimi, avocado, daikon and spicy ceviche dressing Prawn tempura with ama ponzu Beef tataki and black truffle ponzu Roasted aubergine with goma glaze (v) Layered patatas bravas with aioli and chilli paprika sauce (v) Black pepper pork belly Lobster dumplings, Onuga 'caviar', prawns and spicy ponzu	9 21 18 15 18 16 8 16 35
Cocktails		
Sparkling	Fleur de Terre 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	17
	Lychee & Apricot Rosé Homemade lychee sake, Hendrick's gin, Crème de Apricot, Kwai Feh and Mount Fuji bitters, topped with Pommery Brut Rosé	19
Negroni	La Vie en Negroni 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	16
	Beeswax Negroni 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	16
	Black Forest Negroni 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	16

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**Signatures**

<b>Champagne Highball</b>	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	
<b>Sakura Spritz</b>	17
Nikka Coffey gin, Everleaf Mountain infused with lychee & cherry blossom, homemade lavender & red currant syrup with a splash of Fever- Tree soda	
<b>Cherry Lullaby</b>	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	
<b>Cloud Colada</b>	17
Hacienda 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.	
<b>CitriRosa</b>	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	
<b>Manhattan No. 10</b>	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	
<b>Coco Alexander</b>	16
Blend of Hennessy VSOP, Grand Marnier, Cacao Brown, and Malibu washed with coconut oil, with a rich coconut and orange cream finish	
<b>Yuki No Ume</b>	16
Sipsmith gin, Akasha Tai Umeshu plum sake, yuzu juice, cinnamon syrup, with a caramel and umami cream finish and a savory croquant cookie	
<b>Paloma del Sol</b>	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	
<b>Kyoto Old Fashioned</b>	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!	
<b>Gambino</b>	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	Sakura Rei	14
*Tequila option available on request.	Everleaf Mountain infused with lychee & cherry blossom, homemade lavender & red currant syrup with a splash of Fever- Tree soda	
	*Yuzu & Grapefruit	14
	Everleaf Marine infused with yuzu tea & 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
	Le Versant, Pinot Noir IGP d'Oc, France 2022		12	32
	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
	Valpolicella Superiore Ripasso, Bottega (Corvina, Rondinella) Veneto, Italy 2019		16	42
Rosé	L'Autantique Rose (Shyraz) Languedoc, France 2022		10.5	30
	Chateau La Gordonne '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/Sherry	Dow's Late Bottled Vintage Port		9.5
	Graham's 10 Year Old Tawny		12.5
	Tio Pepe Fino Sherry		9.5
Our sake selection		Small 120ml	Large 240ml
Served in carafes			Bottle
	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
	CEL-24		79
	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
	Akashi-Tai		80
	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 720ml Tsukasabotan Yama A clean, refreshing and delicate junmai, with tangy mountain yuzu fruit juice.	18	36	75
Junmai Daiginjo 720ml Nizawa Atago No Sakura Soft, clean and delicate sake with a touch of tropical fruit.			66
Shiraume Umeshu 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
	Coedo Shikkoku Black	9.5
Draft		Half Pint Pint
	San Miguel	5.5 8.5
	Camden Pale Ale	5.5 8.5
Soft	Bottled Water	5.7
	Acqua Panna still water	
	S.Pellegrino sparkling water	
	Frobishers 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	
	Coke	
	Coke Zero	
Sparkling Tea	Saicho	Glass 125ml Bottle
	Jasmine	8.5 51
	Darjeeling	
	Osmanthus	

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 Añejo		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
<b>American Whiskey</b>	
Jack Daniel's	10
Bulleit	10.5
Woodford Reserve	11
Bulleit Rye	11
<b>Tequila</b>	
<b>Blanco</b>	
Volcán de mi Tierra	12.5
Patron	14.5
Hacienda Pineapple	18
<b>Reposado</b>	
Herradura	14.5
Patron	15.5
Volcán de mi Tierra Cristalino	16
<b>Añejo</b>	
Volcán de mi Tierra X.A.	46
Don Julio 1942	50.5
<b>Mezcal</b>	
QuiQuiRiQui	12.5
Ilegal Joven	16
<b>Cognac</b>	
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
Amaro Averna	8.5

## 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