



Bloomsbury
Street
Kitchen



Festive Dining Experience

£80

Sgroppino Cocktail

A cooling classic to cleanse your palate, with Italian lemon verbena sorbet, Acqua di Cedro and a splash of extra brut prosecco

To Share

Lemon butter and shichimi sea salt edemame (v)

Small Plates

Signature dishes to share

Prawn tempura with ama ponzu

Beef tataki and black truffle ponzu

Salad of French beans, fresh basil, aged balsamic and Italian hard cheese (v)

Kitchen Entrees

A choice of one dish

Grilled salmon yasai zuke

Crab bucatini, plum tomatoes, chilli and lemon butter

Peppered 28-day-aged rib-eye steak with jalapeño pico de gallo

Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale (v)

Sides

To Share

Chili flamed tenderstem broccoli (v)

Parmesan tossed fine beans (v)

Desserts

To Share

Yoghurt and white chocolate cheesecake with activated charcoal sorbet (v)

Chocolate bento box with coconut sorbet (v)

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. (v) Suitable for vegetarians. Adults require around 2000 kcal per day.



Bloomsbury
Street
Kitchen



Perfect with the Wine

175ml glass £12 | Bottle £55

White Wines

Recoleta Bodega Lorca Pedro Ximenez Mendoza Argentina

Dashwood Sauvignon Blanc, Marlborough, New Zealand

Chablis Domaine Jean Defaix, Burgundy, France

Red Wines

Cotes du Rhone Gentilhomme A Ogier et Fils, Southern Rhône, France

Portillo Malbec, Uco Valley, Mendoza, Argentina

Chateau Pey La Tour Reserve Bordeaux Superieur, France

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.
(v) Suitable for vegetarians. Adults require around 2000 kcal per day.