

Bloomsbury
Street
Kitchen

New Year's Eve menu

£95 per person

Four courses and a glass of Moët & Chandon Brut Champagne

Upgrade to bottomless Champagne for £95*

STARTERS

Hand-dived scallops, jalapeño amazu, rice pops and lime zest

Burrata with San Marzano tomatoes, strawberries and aged balsamic V

Beef tataki and black truffle ponzu

Avocado tartare, rice crisp, tonburi, radish and tempura fried shiso V

MAIN COURSES

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

Smoked paprika lamb cutlets with lime and garlic

Oven-roasted cod with tomato-spiced consommé

Charred asparagus risotto with Ibuki rice, shichimi broth and garlic-roasted kale V

SIDES

Ciabatta V

Chilli-sake broccoli V

Triple-cooked potatoes V

DESSERT

Yogurt and white chocolate cheesecake with activated charcoal sorbet V

Matcha tiramisu V

Chocolate fondant with coconut sorbet V

If you have any allergies please speak to a member of the team. V vegetarian.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

*T&C applies: Available to add on in conjunction with NYE Menu only. Duration 1.5h from the time of 1st order placed

