



Bloomsbury  
Street  
Kitchen

Lounge Bar

<b>Signatures</b>		
French Tacos (three per serving)	Yellowtail tartare, Parmesan, lemon and lime	13
	Seared beef, blue cheese and chilli dressing	9
	Warm lentils, Brie de Meaux, sweet apple and basil mustard	7
Small Eats	Lemon butter and shichimi sea salt edamame (v)	9
	Hand dived scallops, jalapeno amazu, rice pops and lime zest	19
	Yellowtail sashimi, avocado, daikon and spicy ceviche dressing	18
	Crispy filo king prawns with wasabi mayonnaise	16
	Prawn tempura with ama ponzu	14
	Fresh burrata with San Marzano tomatoes, strawberries and aged balsamic (v)	14
	Beef tataki and black truffle ponzu	18
	Roasted aubergine with goma glaze (v)	15
Layered patatas bravas with aioli and chilli paprika sauce (v)	8	
<b>Cocktails</b>		
Sparkling	<b>Sgroppino</b>	14
	A cooling classic to cleanse your palate, with Italian lemon verbena sorbet, Acqua di Cedro and a splash of extra brut prosecco	
	<b>Provençal</b>	17
	A botanical blend of Citadelle Jardin d'Été gin, St-Germain elderflower liqueur, homemade lavender & raspberry syrup and Nyetimber Classic Cuvée	
	<b>Lychee &amp; Apricot Rosé</b>	18
	Homemade lychee sake, Hendrick's gin, Crème de Apricot, Kwai Feh and Mount Fuji bitters, topped with Moët & Chandon Rosé	
Negroni	<b>Negroni Fleur</b>	14
	Roku gin stirred with St-Germain, Kokoro Cherry Blossom liqueur and Bitter Bianco, Chamberyette Strawberry aperitif and sakura oils	
	<b>Beeswax Negroni</b>	15
	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	
	<b>Black Forest Negroni</b>	14
	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, and a finish of sour cherry jelly	

<b>Signatures</b>	
<b>Amalfi</b>	15
A taste of the Mediterranean with Malfy Rosa gin, Acqua di Cedro, sharp citrus sherbet, Italian herbs and Fever-Tree soda	
<b>Jasmine Spritz</b>	14
Skyv vodka, Everleaf Mountain, jasmine syrup with a splash of Fever-Tree soda	
<b>Cherry Lullaby</b>	16
Nikka vodka infused with vanilla and cherry blossom, Cherry Heering, sake syrup, Maraschino cherries, and a touch of lychee	
<b>Tonka Passion Fruit</b>	14
Haku vodka, passion fruit purée, Passoã, tonka syrup, lime and yoghurt, topped with a foam of Whispering Angel rosé & wild strawberries	
<b>Coco Alexander</b>	15
Blend of Courvoisier VS, Grand Marnier, Cacao Brown, and Malibu washed with coconut oil, with a rich coconut and orange cream finish	
<b>Yuki No Ume</b>	14
Sipsmith gin, Akasha Tai Umeshu plum sake, yuzu juice, cinnamon syrup, with a caramel and umami cream finish	
<b>Pistache Mai Tai</b>	14
Havana 3 rum, pistachio, fresh citrus mix, Wray & Nephew, a dash of Cointreau Noir and amaretto to finish	
<b>Nizawa Old Fashioned</b>	20
A blend of Macallan Double Cask 12 year, Hakushu, Yamazaki and Woodford Reserve, rice syrup, oak drops, Nizawa sake reduction, house signature bitter blend, and a chocolate & cherry garnish	
<b>Gambino</b>	16
Bulleit Rye Whiskey infused with jalapeño peppers and washed with butter, Amaretto liqueur, Maraschino cherries, and brown sugar syrup, finished with a house signature bitters blend	
<b>Non-Alcoholic</b>	
<b>Garden Spritz</b>	12
Everleaf Mountain, jasmine syrup with a splash of Fever-Tree soda (228 kcal)	
<b>Marine Margarita</b>	14
A delicate combination of Seedlip Garden and Everleaf Marine, shaken with yuzu juice and agave (136 kcal)	
<b>Tropical Heatwave</b>	11
Mango purée, passionfruit purée, homemade jalapeño syrup, with a splash of ginger ale.	

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		Glass 175ml	Carafe 500ml
<b>Aviation</b> Bombay Sapphire gin, Luxardo Maraschino liqueur, Crème de Violette and fresh lemon juice.	<b>White</b>	9	24
<b>Boulevardier</b> Maker's Mark whiskey stirred with Campari and Martini Rosso		9	26
<b>Corpse Reviver Nr. 2</b> Bombay Sapphire gin, Cocchi Americano, Cointreau, fresh lemon juice and Pernod absinthe rinse		9.5	26
<b>Hemingway</b> Havana 3 rum, Luxardo Maraschino liqueur, fresh lime juice, sugar syrup and fresh grapefruit juice		11.5	31
<b>Last Word</b> Bombay Sapphire gin, Maraschino liqueur, fresh lime juice and Chartreuse Green		12.5	33
<b>Manhattan</b> Bulleit Rye whiskey, Angostura bitters, Martini vermouth. Served dry, sweet, or perfect		13	35
<b>Paloma</b> Ocho Reposado tequila, fresh lime juice, fresh grapefruit juice, agave nectar and a splash of pink grapefruit soda		13	35
<b>Sidecar</b> Courvoisier VS brandy, Cointreau and fresh lemon juice	<b>Red</b>	9	25
<b>East Side</b> Bombay Sapphire gin, fresh lime juice, fresh cucumber, mint and sugar syrup		9.5	26
<b>Sazerac</b> Bulleit Rye whiskey, Courvoisier VS, brown sugar, a bitter blend of Peychaud's and Angostura and Pernod absinthe spray		10	29
		11	29
		11.5	31
		12	32
	<b>Rosé</b>	9.5	26
		14	38
<b>Champagne and Sparkling</b>			
		Glass 175ml	Bottle
Prosecco Extra Dry, Fantinel NV		9.5	46
Nyetimber Classic Cuvée Brut NV		13.5	72
Moët & Chandon Brut Impérial NV		16.4	90
Moët & Chandon Rosé Impérial NV		18.5	105
Laurent-Perrier Cuvée Rosé			145
Dom Pérignon Brut Vintage			350
Dom Pérignon Brut Rosé Vintage			580

All still wines are available in 125ml measures.

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Beer	Bottle	Spirits	50ml
Menabrea 0%	5	<b>Vodka</b>	
Peroni	5.5	Skyy	8
Estrella	6	Ketel One	8
Kirin Ichiban	6.3	Belvedere	10
Hitachino Red Ale	12.5	Haku	10
		Cîroc	10
<b>Soft</b>		Grey Goose	12
<b>Bottled Water</b>	5.7	Nikka Coffey	13
Acqua Panna still water			
S.Pellegrino sparkling water		<b>Gin</b>	
		Bombay Sapphire	8
<b>Juices</b>	4	Tanqueray	8
Orange (96 kcal)		Roku	9.5
Apple (220 kcal)		Sipsmith	10
Cranberry (113 kcal)		Hendrick's	10
Tomato (36 kcal)		Chase Grapefruit & Pomelo	10
		Malfy Rosa	10
<b>Sparkling</b>	4	Hendrick's Lunar	11
Fever-Tree Lemonade		Mirabeau Rosé	11
Tonic		Jinzu	11
Naturally light tonic		Gin Mare	12
Soda		Star of Bombay	12
Ginger ale		O'ndina Gin	13
Ginger beer		Nikka Coffey	16
Mediterranean tonic			
		<b>Rum</b>	
Pink Grapefruit Soda		Havana 3 year	8
Coke		El Dorado 3 year	8
Diet Coke		Appleton Estate	8
		Sailor Jerry	9
		Havana 7 Year	9
		Kraken	9.5
		El Dorado 12 year	10
		Diplomático Exclusiva	12
		Brugal 1888 Doblemente Añejado	12

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<b>Japanese Whisky</b>	50ml
<b>Single Grain</b>	
Suntory Chita	15
Nikka Coffey	15
<b>Single Malt</b>	
Hakushu Distiller's Reserve	20
Yamazaki Distiller's Reserve	23
Yamazaki 12 Year	30
Chichibu Imperial Stout Cask #3537	70
<b>Blended</b>	
Suntory Toki	12
Nikka from the Barrel	14
Hibiki Harmony	22
The Nikka 12 year	26
<b>Scotch Whisky</b>	
<b>Single Malt</b>	
Glenmorangie 10 year	10
Glenfiddich 12 year	10
Glenlivet Founder's Reserve	10
Dalwhinnie 15 year	12
Laphroaig 10 year	12
Talisker 10 year	16
Oban 14 year	20
Lagavulin 16 year	22
Glenfiddich 18 year	22
Macallan Double Cask 12 year	22
Macallan Double Cask 15 year	32
Macallan Double Cask 18 year	60
<b>Blended</b>	
Monkey Shoulder	9
Chivas Regal 12 year	9.5
Johnnie Walker Black Label	10
Johnnie Walker Blue Label	44

<b>Irish Whisky</b>	
Jameson	9
<b>American Whiskey</b>	50ml
Jack Daniel's	9.5
Maker's Mark	10
Woodford Reserve	10.5
Bulleit Rye	11
<b>Tequila</b>	
<b>Blanco</b>	
Ocho	8
Tapatio	9
Olmecca Altos	11
Gran Centenario Plata	11
Patron	14
<b>Reposado</b>	
Ocho	9
Tapatio	9
Herradura	14
Patron	15
<b>Añejo</b>	
Tapatio	12
Patron	16
Don Julio 1942	50
<b>Mezcal</b>	
QuiQuiRiQui	11
Illegal Joven	16
<b>Cognac</b>	
Courvoisier VS	10
Rémy Martin XO	40
Hennessy XO	42

All spirits are available in 25ml measures.

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## Liqueurs / Digestifs

Limoncello	8
Disaronno Amaretto	8
Baileys	8
Sambuca	8
Kahlúa	8
Frangelico	8
Cointreau	8
Malibu	8
Mozart Dark	8
Fireball	8
Kokoro Sakura	8
Kwai Feh Lychee	8
Cazcabel Coffee	9
Grand Marnier	9
St-Germain	9
Solento	9
St. Germain	9

## Loose Leaf Tea

English Breakfast (0 kcal)	5
Jasmine (0 kcal)	5
Earl Grey (0 kcal)	5
Fresh mint and lemon (0 kcal)	5
Green Sencha (0 kcal)	5
Rosehip & Hibiscus (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
Rococo chocolate (108 kcal) (award-winning organic drinking chocolate with a creamy finish)	6.3