

Bloomsbury
Street
Kitchen

Lounge Bar

Signatures

French Tacos (three per serving)	Yellowtail tartare, Parmesan, lemon and lime (262 kcal)	13
	Seared beef, blue cheese and chilli dressing (281 kcal)	9
	Warm lentils, Brie de Meaux, sweet apple and basil mustard (255 kcal)	7
Small Eats	Lemon butter and shichimi sea salt edamame (v) (381 kcal)	9
	Oysters with lemon crème fraîche and green tabasco dill oil (two per serving) (204 kcal)	10
	Yellowtail sashimi with yuzu koshu and parmesan (173 kcal)	15
	Crispy filo king prawns with wasabi mayonnaise (565 kcal)	16
	Prawn tempura with ama ponzu (552 kcal)	14
	Crispy Parmesan spheres with escargot and garlic, chilli and parsley butter, served on aioli (955 kcal)	8
	Beef tataki and black truffle ponzu (291 kcal)	18
	Roasted aubergine with goma glaze (v) (222 kcal)	15
Layered patatas bravas with aioli and chilli paprika sauce (v) (938 kcal)	8	
Cocktails Sparkling	Sgroppino	14
	A cooling classic to cleanse your palate, with Italian lemon verbena sorbet, Acqua di Cedro and a splash of extra brut prosecco	
	Provençal	17
	A botanical blend of Citadelle Jardin d'Été gin, St-Germain elderflower liqueur, homemade lavender & raspberry syrup and Nyetimber Classic Cuvée	
	Lychee & Apricot Rosé	18
	Homemade lychee sake, Hendrick's gin, Crème de Apricot, Kwai Feh and Mount Fuji bitters, topped with Moët & Chandon Rosé	
Negroni	Negroni Fleur	14
	Roku gin stirred with St-Germain, Kokoro Cherry Blossom liqueur and Bitter Bianco, Chamberyette Strawberry aperitif and sakura oils	
	Beeswax Negroni	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	
	Black Forest Negroni	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	

Signatures

Amalfi	15
A taste of the Mediterranean with Malfy Rosa gin, Acqua di Cedro, sharp citrus sherbet, Italian herbs and Fever-Tree soda	
Jasmine Spritz	14
Skyv vodka, Everleaf Mountain, jasmine syrup with a splash of Fever-Tree soda	
Cherry Lullaby	16
Nikka vodka infused with vanilla and cherry blossom, Cherry Heering, sake syrup, Maraschino cherries, and a touch of lychee	
Tonka Passion Fruit	14
Haku vodka, passion fruit purée, Passoã, tonka syrup, lime and yoghurt, topped with a foam of Whispering Angel rosé & wild strawberries	
Coco Alexander	15
Blend of Courvoisier VS, Grand Marnier, Cacao Brown, and Malibu washed with coconut oil, with a rich coconut and orange cream finish	
Yuki No Ume	14
Sipsmith gin, Akasha Tai Umeshu plum sake, yuzu juice, cinnamon syrup, with a caramel and umami cream finish	
Pistache Mai Tai	14
Havana 3 rum, pistachio, fresh citrus mix, Wray & Nephew, a dash of Cointreau Noir and amaretto to finish	
Nizawa Old Fashioned	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	
Gambino	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	
Garden Spritz	12
Everleaf Mountain, jasmine syrup with a splash of Fever-Tree soda (228 kcal)	
Marine Margarita	14
A delicate combination of Seedlip Garden and Everleaf Marine, shaken with yuzu juice and agave (136 kcal)	
Tropical Heatwave	11
Mango purée, passionfruit purée, homemade jalapeño syrup, with a splash of ginger ale.	

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		Glass 175ml	Carafe 500ml			Glass 175ml	Carafe 500ml
	Aviation Bombay Sapphire gin, Luxardo Maraschino liqueur, Crème de Violette and fresh lemon juice.			White	Élevé (Marsanne, Viognier) France 2022	9	24
	Boulevardier Maker's Mark whiskey stirred with Campari and Martini Rosso				Vinuva Organic, Terre Siciliane (Pinot Grigio) Sicily, Italy 2022	9	26
	Corpse Reviver Nr. 2 Bombay Sapphire gin, Cocchi Americano, Cointreau, fresh lemon juice and Pernod absinthe rinse				Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2022	9.5	26
	Hemingway Havana 3 rum, Luxardo Maraschino liqueur, fresh lime juice, sugar syrup and fresh grapefruit juice				Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2022	11.5	31
	Last Word Bombay Sapphire gin, Maraschino liqueur, fresh lime juice and Chartreuse Green				Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2020	12.5	33
	Manhattan Bulleit Rye whiskey, Angostura bitters, Martini vermouth. Served dry, sweet, or perfect				Gewürztraminer Alsace, Tradition Émile Beyer, France 2023	13	35
	Paloma Ocho Reposado tequila, fresh lime juice, fresh grapefruit juice, agave nectar and a splash of pink grapefruit soda			Red	Riesling Alsace, Tradition Émile Beyer, France 2022/2023	13	35
	Sidecar Courvoisier VS brandy, Cointreau and fresh lemon juice				Domaine Lafage, Côté Sud (Syrah, Grenache) Côtes Catalanes, France 2020	9	25
	East Side Bombay Sapphire gin, fresh lime juice, fresh cucumber, mint and sugar syrup				Veramonte Reserva (Carménère) Colchagua Valley, Chile 2020	9.5	26
	Sazerac Bulleit Rye whiskey, Courvoisier VS, brown sugar, a bitter blend of Peychaud's and Angostura and Pernod absinthe spray				Il Faggio (Montepulciano) France 2022	10	29
					Le Versant, Pinot Noir IGP d'Oc France 2022	11	29
					Journeys End, The Pastor's (Merlot, Cabernet Sauvignon, Cabernet Franc) South Africa 2020/2021	11.5	31
					Catena Appellation, Vista Flores Malbec (Malbec), Argentina 2022	12	32
				Rosé	Veramonte Rosé Reserva (Pinot Noir) Casablanca Valley, Chile 2021	9.5	26
					Whispering Angel Rosé (Grenache, Cinsault, Vermentino) Château d'Esclans, Côtes de Provence, France 2022	14	38
Champagne and Sparkling		Glass 175ml	Bottle				Glass 100ml
	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	Port	Graham's LBV		9
	Dom Pérignon Brut Vintage		350		Graham's 10 Year Old Tawny		12
	Dom Pérignon Brut Rosé Vintage		580				

All still wines are available in 125ml measures.

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Our sake selection
Served in carafes

	Small 120ml	Large 240ml	Bottle
Sparkling Sake 300ml Mio Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry.			22
Honjozo Genshu 720ml Akashi-Tai A full-bodied sake with a woody aroma and rich creamy texture.	13	25	66
Ginjo 720ml Azure A smooth sake with a clean finish. Made with the purest natural spring water.			75
Junmai Ginjo 720ml CEL-24 Fresh aromas of apple and grape. Rich flavours of pineapple, banana and pear on the palate with notes of citrus.	16	30	78
Daiginjo 720ml Dassai 23 Aromas of melon and peach on the nose. Dried pineapple, pear and chestnut on the palate with a smooth and velvety texture.			140

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.			90
Junmai Daiginjo 720ml Nizawa Atago No Sakura Soft, clean and delicate sake with a touch of tropical fruit.	11	22	65
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.			90
Shiraume Umeshu 500ml Akashi-Tai A rich, plum-infused sake with raisin and a hint of marzipan, balanced with a light acidity.	16	32	68
Yuzu Sake 500ml Nakajima Shiroku A clean, tart junmai, full of the flavour of yuzu.	15	35	70

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Beer	Bottle	Spirits	50ml
Menabrea 0%	5	Vodka	
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
Soft		Grey Goose	12
Bottled Water	5.7	Nikka Coffey	13
Acqua Panna still water			
S.Pellegrino sparkling water		Gin	
		Bombay Sapphire	8
Juices	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
Sparkling	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			
		Rum	
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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Japanese Whisky	50ml
Single Grain	
Suntory Chita	15
Nikka Coffey	15
Single Malt	
Hakushu Distiller's Reserve	20
Yamazaki Distiller's Reserve	23
Yamazaki 12 Year	30
Chichibu Imperial Stout Cask #3537	70
Blended	
Suntory Toki	12
Nikka from the Barrel	14
Hibiki Harmony	22
The Nikka 12 year	26
Scotch Whisky	
Single Malt	
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
Blended	
Monkey Shoulder	9
Chivas Regal 12 year	9.5
Johnnie Walker Black Label	10
Johnnie Walker Blue Label	44

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

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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