



Bloomsbury Street Kitchen

Valentine's Day Menu

14th February 2025

£85 per guest with a glass of Pommery Brut Rosé

Kindly note that all dishes are designed for sharing, except for

Kitchen Entrées, which are served individually.

Small Plates

Lemon butter and shichimi sea salt edamame (v)

Cured beef tataki and black truffle ponzu

Fresh burrata, strawberries and aged balsamic (v)

Avocado tartare, kohlrabi and shiso soy (v)

Kitchen Entrées

Oven-roasted cod and tomato-spiced consommé

Peppered 28-day-aged rib-eye steak with jalapeño pico de gallo (251g)

Baby chicken roasted with lemon and miso butter

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil (v)

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

Sides

Focaccia with extra virgin olive oil (v)

Chili broccoli (v)

Desserts

HANI- Mango and strawberry salad, Yuzu sorbet and toasted brioche (v)

Yoghurt and white chocolate cheesecake with Amarena cherries and black cherry sorbet (v)



Please advise dietary requirements and allergies upon booking
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.



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Kindly note it must be pre-ordered in advance and is designed for two guests.

Cupid's Sharing Platter - £65

Two oysters

Crab salad

Tuna kohlrabi spicy shiso

Yellowtail sashimi

Poached prawns

Pane Carasau



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