

Bespoke Dining Experience

£60

Fennel-cured salmon with French beans, horseradish crème, pickled radicchio and caviar

Prawn tempura with ama ponzu

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

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

Oven-roasted cod and tomato-spiced consommé

Baby chicken roasted with lemon and miso butter

Desserts

Torta al cioccolato bianco

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

Matcha Tiramisu (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.

Bloomsbury
Street
Kitchen

Bespoke Dining Experience

£75

Yellowtail sashimi, avocado, daikon and spicy ceviche dressing

Steak tartare with Fleur de Sel, Parmesan, pavé potato and caviar

Kohlrabi salad with crispy leeks and white goma dressing (v)

Rigatoni all'Amatriciana with crispy pancetta and pecorino

Grilled salmon yasai zuke

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

Desserts

Poire et pomme

Pear and apple tarte Tatin with Tahitian vanilla ice cream (v)

Matcha Tiramisu (v)

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Bloomsbury
Street
Kitchen

Bespoke Vegetarian Dining Experience

£55

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

Kohlrabi salad with crispy leeks and white goma dressing

Layered patatas bravas with aioli and chilli paprika sauce

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil

Black pepper vegetarian chicken

Roasted aubergine with goma glaze

Desserts

Torta al cioccolato bianco

Yoghurt and white chocolate cheesecake with activated charcoal sorbet

Matcha Tiramisu

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