

Bloomsbury
Street
Kitchen

Lounge Bar

Signatures

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
Cocktails		
Sparkling	Sgroppino	15
	A cooling classic to cleanse your palate, with Italian lemon verbena sorbet, Acqua di Cedro and a splash of extra brut prosecco	
	Fleur de Terre	17
	A botanical blend of Citadelle Jardin d'Été gin, St-Germain elderflower liqueur, Lanique rose liqueur, homemade lavender & red currant syrup and Louis Pommery Sparkling	
	Lychee & Apricot Rosé	19
	Homemade lychee sake, Hendrick's gin, Crème de Apricot, Kwai Feh and Mount Fuji bitters, topped with Moët & Chandon Rosé	
Negroni	Negroni Fleur	15
	Roku gin stirred with St-Germain, Kokoro Cherry Blossom liqueur and Bitter Bianco, Chambéryzette Strawberry aperitif and sakura oils	
	Beeswax Negroni	16
	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	15
	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	16
A taste of the Mediterranean with Malfy Rosa gin, Acqua di Cedro, sharp citrus sherbet, Italian herbs and Fever-Tree soda	
Sakura Spritz	17
Nikka Coffey gin, Everleaf Mountain infused with lychee & cherry blossom, homemade lavender & red currant 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	15
Haku vodka, passion fruit purée, Passoã, tonka syrup, lime and yoghurt, topped with a foam of Whispering Angel rosé & wild strawberries	
Coco Alexander	16
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	15
Sipsmith gin, Akasha Tai Umeshu plum sake, yuzu juice, cinnamon syrup, with a caramel and umami cream finish	
Pistache Mai Tai	15
Havana 3 rum, pistachio, fresh citrus mix, Wray & Nephew, a dash of Cointreau Noir and amaretto to finish	
Nizawa Old Fashioned	21
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	
Sakura Rei	14
Everleaf Mountain infused with lychee & cherry blossom, homemade lavender & red currant syrup with a splash of Fever-Tree soda	
*Yuzu & Grapefruit Margarita	13
Everleaf Marine infused with yuzu tea & orange peel, fresh yuzu juice, fresh grapefruit juice and agave nectar	
Tropical Heatwave	12
Seedlip Garden, Mango purée, passionfruit purée, homemade jalapeño syrup, with a splash of Fever-Tree ginger ale.	

*Tequila option available on request.

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(v) Suitable for vegetarians.

Non-Alcoholic

- Aviation**
Bombay Sapphire gin, Luxardo Maraschino liqueur, Crème de Violette and fresh lemon juice.
- Boulevardier**
Maker's Mark whiskey stirred with Campari and Martini Rosso
- Corpse Reviver Nr. 2**
Bombay Sapphire gin, Cocchi Americano, Cointreau, fresh lemon juice and Pernod absinthe rinse
- Hemingway**
Havana 3 rum, Luxardo Maraschino liqueur, fresh lime juice, sugar syrup and fresh grapefruit juice
- Paper Plane**
Maker's Mark bourbon, Amaro Averna, Aperol, fresh lemon juice
- Manhattan**
Bulleit Rye whiskey, Angostura bitters, Martini vermouth.
Served dry, sweet, or perfect
- Paloma**
Ocho Reposado tequila, fresh lime juice, fresh grapefruit juice, agave nectar and a splash of pink grapefruit soda
- Sidecar**
Courvoisier VS brandy, Cointreau and fresh lemon juice
- East Side**
Bombay Sapphire gin, fresh lime juice, fresh cucumber, mint and sugar syrup
- Sazerac**
Bulleit Rye whiskey, Courvoisier VS, brown sugar, a bitter blend of Peychaud's and Angostura and Pernod absinthe spray

		Glass 125ml	Bottle
Champagne and Sparkling	Prosecco Extra Dry, Fantinel NV	10	55
	Louis Pommery England Brut Sparkling	15	85
	Pommery Brut Royal NV	18	95
	Pommery Brut Rose NV	20	110
	Pommery Blanc de Blancs NV		130
	Laurent-Perrier Cuvée Rosé		146
	Dom Pérignon Brut Vintage		351
	Dom Pérignon Brut Rosé Vintage		581

All still wines are available in 125ml measures.

		Glass 175ml	Carafe 500ml
White	Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2022	10	27
	Élevé (Marsanne, Viognier) France 2022	10	27
	Vinuva Organic, Terre Siciliane (Pinot Grigio) Sicily, Italy 2022	10	27
	Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2022	12	32
	Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2020	13	34
	Gewürztraminer Alsace, Tradition Émile Beyer, France 2023	13.5	36
	Riesling Alsace, Tradition Émile Beyer, France 2022/2023	13.5	36
Red	Veramonte Reserva (Carménère) Colchagua Valley, Chile 2020	10	27
	Domaine Lafage, Côté Sud (Syrah, Grenache) Côtes Catalanes, France 2020	10	27
	Il Faggio (Montepulciano)	10.5	30
	Le Versant, Pinot Noir IGP d'Oc France 2022	11.5	31
	Journeys End, The Pastor's (Merlot, Cabernet Sauvignon, Cabernet Franc) South Africa 2020/2021	12	32
	Catena Appellation, Vista Flores Malbec (Malbec), Argentina 2022	12.5	33
Rosé	Veramonte Rosé Reserva (Pinot Noir) Casablanca Valley, Chile 2021	10	27
	Whispering Angel Rosé (Grenache, Cinsault, Vermentino) Château d'Esclans, Côtes de Provence, France 2022	14.5	39

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		Glass 100ml
Port	Graham's LBV	9.5
	Pedro Ximénez Triana	10.5
	Graham's 10 Year Old Tawny	12.5

Our sake selection		Small 120ml	Large 240ml	Bottle
Served in carafes				
	Sparkling Sake 300ml			25
	Mio			
	Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry.			
	Honjozo Genshu 720ml	14	26	67
	Akashi-Tai			
	A full-bodied sake with a woody aroma and rich creamy texture.			
	Ginjo 720ml			76
	Azure			
	A smooth sake with a clean finish.			
	Made with the purest natural spring water.			
	Junmai Ginjo 720ml	17	31	79
	CEL-24			
	Fresh aromas of apple and grape.			
	Rich flavours of pineapple, banana and pear on the palate with notes of citrus.			
	Daiginjo 720ml			141
	Dassai 23			
	Aromas of melon and peach on the nose.			
	Dried pineapple, pear and chestnut on the palate with a smooth and velvety texture.			

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.			91
Junmai Daiginjo 720ml Nizawa Atago No Sakura Soft, clean and delicate sake with a touch of tropical fruit.	12	23	66
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.			91
Yuzu Sake 500ml Nakajima Shiroku A clean, tart junmai, full of the flavour of yuzu.	16	32	64
Shiraume Umesu 500ml Akashi-Tai A rich, plum-infused sake with raisin and a hint of marzipan, balanced with a light acidity.	20	40	60

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Beer		Bottle	
	Menabrea 0%		5
	Poretti		6
	Kirin Ichiban		7
	Sassy Cider L'imitable		9
	Hitachino Red Ale		13
Draft		Half Pint	Pint
	Sapporo	4.5	8.5
	Brooklyn Stonewall IPA	5	9
Soft	Bottled Water		5.7
	Acqua Panna still water		
	S.Pellegrino sparkling water		
	Juices		4.25
	Orange		
	Apple		
	Cranberry		
	Tomato		
	Sparkling		4.25
	Fever-Tree Lemonade		
	Tonic		
	Naturally light tonic		
	Soda		
	Ginger ale		
	Ginger beer		
	Mediterranean tonic		
	Pink Grapefruit Soda		
	Coke		
	Diet Coke		

Spirits

50ml

Vodka

Sapling	8.5
Ketel One	8.5
Tito's	10
Belvedere	10.5
Haku	10.5
Grey Goose	12.5
Nikka Coffey	13.5

Gin

Bombay Sapphire	8.5
Tanqueray	8.5
Roku	10
Sipsmith	10.5
Hendrick's	10.5
Chase Grapefruit & Pomelo	10.5
Malfy Rosa	10.5
Malfy Blood Orange	10.5
Mirabeau Rosé	11.5
Jinzu	11.5
Moatwood English Premium	12
Gin Mare	12.5
Silent Pool	12.5
O'ndina Gin	13.5
Citadelle Jardin d'Ete	15.5
Nikka Coffey	16.5

Rum

Havana 3 year	8.5
El Dorado 3 year	8.5
Appleton Estate	8.5
Sailor Jerry	9.5
Havana 7 Year	9.5
Kraken	10
El Dorado 12 year	10.5
Diplomático Exclusiva	12.5
Brugal 1888 Doblemente Añejado	12.5
Ron Zacapa Centenario XO	36

Japanese Whisky	50ml
Single Grain	
Suntory Chita	15.5
Nikka Coffey	15.5
Single Malt	
Hakushu Distiller's Reserve	20.5
Yamazaki Distiller's Reserve	23.5
Yamazaki 12 Year	30.5
Chichibu Imperial Stout Cask #3537	70.5
Blended	
Suntory Toki	12.5
Nikka from the Barrel	14.5
Hibiki Harmony	22.5
The Nikka 12 year	26.5
 Scotch Whisky	
Single Malt	
Glenmorangie 10 year	10.5
Glenfiddich 12 year	10.5
Dalwhinnie 15 year	12.5
Laphroaig 10 year	12.5
Balvenie 12 year	14
Talisker 10 year	16
Oban 14 year	20.5
Lagavulin 16 year	22.5
Glenfiddich 18 year	22.5
Macallan Double Cask 12 year	22.5
Macallan Double Cask 15 year	32.5
Macallan Double Cask 18 year	60.5
Blended	
Monkey Shoulder	9.5
Chivas Regal 12 year	10
Johnnie Walker Black Label	10.5
Johnnie Walker Gold Label	14.5
Johnnie Walker Blue Label	44.5

All spirits are available in 25ml measures.

Irish Whisky

Jameson	9.5
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American Whiskey

50ml

Jack Daniel's	10
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Bulleit	10.5
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Woodford Reserve	11
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Bulleit Rye	11.5
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Tequila

Blanco

Ocho	8.5
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Patron	14.5
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Reposado

Ocho	9.5
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Herradura	14.5
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Patron	15.5
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Añejo

Patron	16.5
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Don Julio 1942	50.5
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Mezcal

QuiQuiRiQui	11
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Illegal Joven	16
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Cognac

Courvoisier VS	10.5
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Rémy Martin XO	44
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Hennessy XO	45
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Liqueurs / Digestifs

Amaro Averna	8.5
Rinquinquin	8.5
Limoncello	8.5
Sambuca	8.5
Baileys	8.5
Kahlúa	8.5
Frangelico	8.5
Mozart Dark	8.5
Fireball	8.5
Cazcabel Coffee	9.5
Grand Marnier	9.5
St-Germain	9.5
Southern Comfort	9.5
Mandarin Napoleon	9.5
Goldschlager	9.5
Coeur du Breuil Calvados	9.5
Barolo Chinato	10.5

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