

Bloomsbury Street Kitchen

À La Carte

Contemporary Mediterranean

Contemporary Japanese

Small Plates

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| Zucchini and eggplant chips with tzatziki | 7 | Crispy soft-shell crab harumaki rolls with spicy ponzu | 16 |
| Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust | 16 | Seared beef tataki with truffle ponzu | 16 |
| Black pepper-crust beef carpaccio with shaved truffle and Parmesan | 12 | Roasted aubergine with goma glaze | 10 |
| San Marzano tomatoes with goat's cheese, capers and basil | 8 | Tartare | |
| Burrata with Seville orange, coriander seeds and mānuka honey | 9 | Salmon tartare with shiso soy | 9 |
| Salad | | | |
| Crab and asparagus salad with Dijon mustard and lemon mayo | 12 | | |

Kitchen Entrées

Our Kitchen Entrées have been crafted by our expert culinary team to be enjoyed as individual courses or as sharing plates.

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| Baked cod with Parmesan garlic butter and charred asparagus | 19 | Sake-flamed black garlic king prawn with chilli and cumin | 18 |
| Chilean sea bass with Parmesan-glazed green beans and Scotch bonnet labneh sauce | 32 | Organic salmon with dried red chilli and lemon shiso salsa | 18 |
| 28-day-aged rib-eye steak with warm Gorgonzola butter and spiced tenderstem broccoli | 24 | Bincho grill Chilli-and-lemon-roasted baby chicken | 18 |
| Charcoal-grilled Mediterranean herb lamb cutlets with hummus | 24 | Toban-yaki with Japanese mushrooms and truffle | 18 |

Our Kitchen Specialities

These specialities are our signature dishes that represent the very essence of our Kitchen.

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| Spicy chicken gyros with chilli fries and tzatziki | 16 |
| Halloumi fries gyros with tzatziki and coriander mint dressing | 15 |

Desserts

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| Poire et pomme Pear and apple tarte Tatin with Tahitian vanilla ice cream | 7 | La crema de naranja Valencian orange and cinnamon crème brûlée | 7 |
| Torta al cioccolato bianco Yoghurt and white chocolate cheesecake with activated charcoal sorbet | 8 | Bento au chocolat Chocolate bento box with coconut sorbet | 8 |

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.