

Bloomsbury  
Street  
Kitchen

The Kitchen Table Experience

# Bloomsbury Street Kitchen

## The Kitchen Table Experience

### Contemporary Mediterranean

#### The Kitchen Table 60

Zucchini and eggplant chips with tzatziki

Black pepper-crusting beef carpaccio with shaved truffle and Parmesan

Oven-baked lobster and king prawn with Parmesan cr me and chilli herb crust

Chilean sea bass with Scotch bonnet-infused creamy labneh sauce

Charcoal-grilled Mediterranean-herbed lamb cutlets with hummus

#### Vegetarian 40

Zucchini and eggplant chips with tzatziki

Seared aubergine carpaccio with thyme and feta yoghurt dressing

San Marzano tomatoes with goat's cheese, capers and basil

Oven-baked Portobello mushroom with Scotch bonnet-infused creamy labneh sauce

Charcoal-grilled Mediterranean-herbed baby aubergine with hummus

#### Dessert

Torta al cioccolato bianco  
Yoghurt and white chocolate cheesecake with activated charcoal sorbet

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Torta al cioccolato bianco  
Yoghurt and white chocolate cheesecake with activated charcoal sorbet

#### Pairing Experience 95

Paired with a selection of cocktails and wines curated by our mixologists and sommelier

#### Pairing Experience 75

Paired with a selection of cocktails and wines curated by our mixologists and sommelier

## Contemporary Japanese

### The Kitchen Table 60

Salmon tartare with shiso soy

Seared beef tataki with truffle ponzu

Crispy soft-shell crab harumaki rolls  
with spicy ponzu

Chilean sea bass yasai zuke

**Bincho Grill**

Chilli-and-lemon-roasted baby chicken

### Vegetarian 40

Avocado tartare with shichimi soy

Seared courgette tataki with truffle ponzu

Goma-glazed roasted aubergine

Japanese mushroom and truffle  
toban-yaki

**Bincho Grill**

Chilli-and-lemon-roasted veggie chicken

### Dessert

Bento au chocolat

Chocolate bento box with coconut sorbet

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Bento au chocolat

Chocolate bento box with coconut sorbet

### Pairing Experience 95

Paired with a selection of cocktails  
and wines curated by our mixologists  
and sommelier

### Pairing Experience 75

Paired with a selection of cocktails  
and wines curated by our mixologists  
and sommelier

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.