

Bloomsbury
Street
Kitchen

The Kitchen Table

Located in the heart of the restaurant, our Kitchen Table accommodates up to eight guests with a bespoke six-course signature tasting menu.

Experience the very essence of Bloomsbury Street Kitchen with an exquisite selection of signature dishes, expertly prepared from our live kitchen and chef's counter.

Welcome to our Kitchen Table Experience.

Contemporary Mediterranean

The Kitchen Table Experience 60

Zucchini and eggplant chips with tzatziki
Sea bream carpaccio with Amalfi lemon and sweet apple
Oven-baked lobster and king prawn with Parmesan crème and chilli herb crust
Chilean sea bass with Scotch bonnet-infused creamy labneh sauce
Charcoal-grilled Mediterranean-herbed lamb cutlets with hummus

Dessert

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

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

Yoghurt and white chocolate cheesecake with activated charcoal sorbet

Pairing Experience 75

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

Contemporary Japanese

The Kitchen Table Experience 60

Salmon tartare with shiso soy
Yellowtail sashimi with spicy yuzu soy
Beef gyoza with spicy sesame ponzu
Chilean sea bass yasai zuke
Bincho Grill
Chilli-and-lemon-roasted baby chicken

Dessert

Chocolate bento box with coconut sorbet

Pairing Experience 95

Paired with a selection of exclusive sakes curated by our sake sommelier

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

Chocolate bento box with coconut sorbet

Pairing Experience 75

Paired with a selection of exclusive sakes curated by our sake 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.