Bloomsbury Street Kitchen

Bespoke Dining Menus

Bloomsbury Street Kitchen

Bespoke Dining Experience

£60

Fennel-cured salmon with French beans, horseradish crème, pickled radicchio and caviar (428 kcal)

Crispy Parmesan spheres with escargot and garlic, chilli and parsley butter, served on aioli (955 kcal)

Salad of French beans, fresh basil, aged balsamic and Italian hard cheese (v) (177 kcal)

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil (v) (361 kcal)

Oven-roasted cod and tomato-spiced consommé (149 kcal)

Baby chicken roasted with lemon and miso butter (484 kcal)

Desserts

Torta al cioccolato bianco
Yoghurt and white chocolate cheesecake with activated charcoal sorbet (v) (692 kcal)

La crema de naranja
Valencian orange and cinnamon crème brûlée (v) (794 kcal)

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. Adults require around 2000 kcal per day.

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)

Pasta Trofie with 'Nduja and goat cheese

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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(v) Suitable for vegetarians.

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Bespoke Vegetarian Dining Experience

£55

Salad of French beans, fresh basil, aged balsamic and Italian hard cheese (177 kcal)

Kohlrabi salad with crispy leeks and white goma dressing (113 kcal)

Layered patatas bravas with aioli and chilli paprika sauce (938 kcal)

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil (361 kcal)

Black pepper vegetarian chicken (791 kcal)

Roasted aubergine with goma glaze (222 kcal)

Desserts

Torta al cioccolato bianco
Yoghurt and white chocolate cheesecake with activated charcoal sorbet (692 kcal)

La crema de naranja
Valencian orange and cinnamon crème brûlée (794 kcal)

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