Bloomsbury Street Kitchen

Lounge Bar

Signatures

Nibbles

Smoked almonds	6
Olives	6

French Tacos
(three per serving)

Yellowtail tartare, Parmesan, lemon and lime	14
Seared beef, blue cheese and chilli dressing	11
Warm lentils, Baron Bigod, sweet apple and basil mustard	11

Small Eats

Lemon butter and shichimi sea salt edamame (v)	9
Steak tartare, Fleur de Sel, Parmesan, pave potato and caviar	21
Yellowtail sashimi, avocado, daikon and spicy ceviche dressing	18
Prawn tempura with ama ponzu	15
Beef tataki and black truffle ponzu	18
Roasted aubergine with goma glaze (v)	16
French fries with Aji mayo (v)	8
Black pepper pork belly	16
Lobster dumplings, Onuga 'caviar', prawns and spicy ponzu	35

Cocktails
Sparkling Serves

Fleur de Terre - Floral • Fruity • Spiced 18
A floral-fruited blend of Citadelle Jardin d'Été, Japanese Kokoro Gin and rose liqueur, brightened with elderflower, layered with house hibiscus, grape & cracked pepper syrup, finished with Louis Pommery sparkling wine.

Lemon Balm Royale - Floral • Fruity • Effervescent 20
A delicate composition of lemon balm - infused Silent Pool Gin, layered white peach and lychee, brightened with a touch of peach liqueur and lengthened with Pommery Brut.

Apricot Whisper - Sparkling • Delicate • Fruity 21
A delicate sparkling blend of apricot-infused Sake, Roku Gin, fig and apricot liqueurs, Yuzu bitters, finished with Pommery Rosé.

Negroni Collection

Beeswax Negroni - Silky • Aperitif • Bittersweet 17
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 - Dark • Bittersweet • Chocolate notes 17
Charcoal-treated blend of Ki No Bi gin, Campari, Byrrh, and Bitter Bianco with aromatic notes of black cherries, almond, and spices from Ratafia Evangelist a, a soft touch of dark chocolate, finished with sour cherry jelly.

Velvet Cask Boulevard - Oaky • Bittersweet • Citrusy 22
A rich barrel-aged blend of Nikka Coffey Whiskey, Cocchi Vermouth di Torino, Luxardo Bitter Rosso, and Punt e Mes, matured for one month in bourbon-seasoned oak to develop warm vanilla and caramel notes, then finished with a hint of yuzu bitters for bright, aromatic lift.

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.

Signatures

Zen Collins - Citrusy • Spicy • Refreshing 17
A sparkling blend of Tanqueray No. Ten, Cocchi Americano, Italicus, and a bright yuzu-Sichuan-honey cordial, finished with fresh lemon, orange bitters, and London Essence soda.

Sakura Spritz - Sweet • Floral • Light 18
Nikka Coffey gin, Everleaf Mountain infused with lychee 6 cherry blossom, homemade lavender & red currant syrup with a splash of London Essence soda.

Cherry Lullaby - Sweet • Floral • Elegant 18
Nikka vodka infused with cherry blossom & vanilla, deep notes of Cherry leering, house-crafted syrup of sake, maraschino and lychee, finished with a delicate edible citrus bubble that burst on the palate.

Cloud Colada - Tropical • Silky • Sophisticated 18
Hacien Pineapple tequila, Apple Schnapps, creamy notes of coconut and mango, finished with a delicate blend of Gewurztraminer and apricot cloud foam which floats above the drink like a soft summer sky.

Equinox - Citrusy • Honeyed • Sweet & sour 17
A refined, layered citrus cocktail combining Ciroc Vodka, Crème de Bergamote, and Yuzu Sake balanced with house honey, ginger and cinnamon syrup.

Manhattan No. 10 - Sweet • Strong • Smooth 18
Silky and aromatic blend of Suntory Chita whiskey, Hennesy XO, homemade vermouth and Luxardo Maraschino, with a touch of maple syrup and balanced mix of bitters

Coco Alexander - Sweet • Strong • Creamy 17
Blend of Hennessy VSOP, Grand Marnier, Cacao Brown, and Malibu washed with coconut oil, with a rich coconut and orange cream finish

Nocturne - Nutty • Rich • Creamy 17
Brugal 1888, Frangelico, Mozart Dark, Tio Pepe, and Kahlua, layered with raisin syrup and finished with a pistachio cream, delivering rich notes of dried fruit, chocolate, coffee, and toasted nuts

Paloma del Sol - Smoky • Citrusy • Refreshing 17
A bright, clarified take on the Paloma. Saffron-infused Hacien Blanco tequila and a hint of mezcal meet layers of citrus- grapefruit, lime, yuzu, and tangerine- finished with a delicate Provence rosé and pink grapefruit cloud.

Kyoto Old Fashioned - Delicate • Strong • Smoky 22
Elegant blend of Macallan Double Cask 12 year, Oban 14 year, Hibiki Harmony, Yamazaki and Bulleit bourbon, delicate sake syrup, oak drops, house signature bitter blend, and a white chocolate leave.
Served smoked or unsmoked!

Gambino - Sweet • Strong • Spicy 18
A bold fusion of an Old Fashioned and Godfather. Jalapeño-infused rye meets amaretto and cherry wine, lifted by warming bitters and a silky butter finish. Sweet, strong, and gently spiced with a smooth, nutty depth.
Served smoked or unsmoked!

Non-Alcoholic

*Tequila option available on request.

*Yuzu & Grapefruit - Bittersweet • Citrusy • Refreshing 14
Everleaf Marine infused with yuzu tea & orange peel, fresh yuzu juice, fresh grapefruit juice and agave nectar.

Garden Veil - Fresh • Tropical • Floral 14
A refreshing blend of Seedlip Garden, house cucumber cordial, and passion fruit, finished with Saicho Osmanthus Sparkling Tea for a crisp, floral lift.

Sakura Rei - Sweet • Floral • Light 15
Everleaf Mountain infused with lychee and cherry blossom, homemade lavender & red currant syrup with a splash of London Essence soda.

Classics - Bartender's choice

Aviation 16
A timeless gin cocktail combining Botanist Gin, fresh lemon, Luxardo Maraschino and a hint of crème de violette for delicate floral and cherry notes.

Old Cuban
A refreshing blend of aged rum, fresh mint, lime, sugar and sparkling wine, with a touch of bitters.

Last Word
A vibrant, herbaceous classic with Botanist Gin, Green Chartreuse, Luxardo Maraschino and fresh lime, delivering a perfectly balanced sweet, sour and botanical finish.

Hemingway
A bright and refreshing rum classic with Eminente Claro, Luxardo Maraschino, fresh lime and pink grapefruit, offering a crisp citrus finish.

La Louisiane
A rich and spirit-forward New Orleans classic with Bulleit Rye, Cocchi Torino, Bénédictine and Peychaud's bitters, offering warm spice, herbal depth and a smooth finish.

Penicillin
A warming whisky cocktail with Monkey Shoulder, fresh lemon, honey and ginger, finished with a smoky float of Laphroaig 10.

New York Sour
A bold bourbon sour with fresh lemon and sugar, finished with a smooth float of red wine for a rich, velvety finish.

Naked & Famous
A vibrant and balanced cocktail combining Quiquiriqui Mezcal, Aperol, Yellow Chartreuse and fresh lemon, with smoky, citrus and herbal notes.

Champagne and Sparkling

	Glass 125ml	Bottle
Wild Life Botanicals Sparkling Nude NV	7.5	40
Bottega Poeti Prosecco Brut DOC NV	10	50
Louis Pommery England Brut Sparkling	17	90
Pommery Brut Royal NV	20	115
Pommery Brut Rosé NV	25	135

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.

		Glass 175ml	Carafe 500ml
White	L'Autantique (Sauvignon Blanc) Languedoc, France 2024	10.5	30
	Vinuva Organic, Terre Siciliane (Pinot Grigio) Sicily, Italy 2025	11	31
	Grand Tokaj Terroir Selection Single Vineyards Meszes (Furmint), Hungary 2022	12	32
	Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2024	14	37
	Tenimenti Civa Chardonnay) Friuli Coli Orientali DOC, Friuli Italy 2023	14.5	38
	Alsace, Tradition (Gewürztraminer) Émile Beyer, France 2023	14.5	38
Red	L'Autantique (Merlot) Languedoc, France 2024	10.5	30
	Antonio Arraez Vivir Sin Dormir (Monastrel) Jumilla, Spain 2022	12	32
	Le Versant, (Pinot Noir) IGP d'Oc, France 2024	12.5	34
	Klein Rust Fairtrade (Pinotage, Shiraz) South Africa 2023	13	36
	Osado (Malbec) Mendoza, Argentina 2023	13.5	36
	Valpolicella Superiore Ripasso, Bottega (Corvina, Rondinella) Veneto, Italy 2023	16	43
Rosé	L'Autantique Rose (Shyraz) Languedoc, France 2022	10.5	30
	Feudi Salenti Susumaniello Rosato, Salento (Susumaniello) Puglia, Italy 2024	16.5	44

All still wines are available in 125ml measures.
Vintages are subject to change based on availability.

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.

Port/Sherry

	Glass 100ml
Dow's Late Bottled Vintage Port	9.5
Tio Pepe Fino Sherry	9.5
Graham's 10 Year Old Tawny	12.5

Our sake selection
Served in carafes

	Small 120ml	Large 240ml	Bottle
Junmai 720ml **Sugei Tokubetsu** Clean and crisp with subtle rice and citrus notes. Light-bodied with refreshing acidity and a distinctly dry, smooth finish-highly versatile and ideal with food.	14	28	75
Yuzu Sake 720ml **Tsukasabotan Yama** A clean, refreshing and delicate junmai, with tangy mountain yuzu fruit juice.	15	30	75
Nama Genshu 720ml **CEL-24 (Kameizumi)** Lush and highly aromatic, this unpasteurised sake bursts with notes of pineapple, melon, and ripe pear. Rich yet refreshing, with a gentle sweetness balanced by bright acidity and a smooth, juicy finish.	20	40	95
Tenpyo 500ml **Daiginjo Genshu** A premium undiluted daiginjo sake with elegant floral aromas, notes of ripe melon and pear, and a rich, full-bodied finish. Smooth yet complex, this genshu delivers concentrated flavor with refined balance and a clean lingering sweetness.	26	51	95

Served in bottles

Urakasumi Umeshu 180ml **(Miyagi)** Lusciously sweet and fragrant, this plum liqueur offers ripe ume fruit notes with a smooth, velvety finish.	33
Junmai Daiginjo 300ml **Urakasumi Yamadanishiki** Fragrant and refined, with notes of white peach, melon, and a hint of floral sweetness. Silky texture with a clean, delicate finish.	40
Junmai Daiginjo 300ml **Dassai 45** Aromas of honeydew melon, pear, and soft floral notes lead to a smooth, balanced palate with gentle fruit and a clean, refreshing finish.	45

Served in bottles

	Small 120ml	Large 240ml	Bottle
Sparkling Sake 370ml Suzune Wabi Sparkling (Ichinokura) Light, gently sparkling sake with soft notes of peach and tropical fruit. Delicately sweet with a crisp, refreshing finish, perfect as an aperitif or with light dishes.			52
Junmai Daiginjo 300ml Kubota Manju Refined and elegant, with delicate notes of pear, melon, and soft florals. Silky smooth and beautifully balanced, finishing clean and crisp with subtle sweetness			65
Ginjo 720ml Azure A smooth sake with a clean finish. Made with the purest natural spring water.			76
Nishinoseki Koshu 1988 500ml (Oita) A rare aged sake (koshu) brewed in 1988 and matured for decades to develop deep complexity. Golden-amber in colour, it offers rich, dried fruit and nutty aromas with layered depth, mellow spice and a clean, super-dry profile.			120
Daiginjo 720ml Dassai 23 Aromas of melon and peach on the nose. Dried pineapple, pear and chestnut on the palate with a smooth and velvety texture.			141

Our shochu selection

	Small 120ml	Large 240ml	Bottle
Mugi Shochu 900ml Sanwa Lichiko Classic honkaku barley shochu with a clean, smooth profile built on 100 % barley and natural spring water. Light and approachable with gentle grain-forward character, subtle fruity notes and a soft, refined finish.	16.5	33	95
Imo Shochu 720ml Takara Kuro Yokaichi Aromatic and full-bodied sweet potato shochu with deep, earthy flavors and subtle sweetness, showcasing the distinctive character of Kyushu sweet potatoes.	17	34	80

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.

		Bottle
Beer	Peroni Nastro Azzuro 0%	5.5
	Noam	9
	Sassy Cider L'imitable	9
	Coedo Shikkoku Black	9.5

		Half Pint	Pint
Draft	San Miguel	6	9
	Camden Pale Ale	6	9

Soft	**Bottled Water**	5.7
	Acqua Panna still water	
	S.Pellegrino sparkling water	
	Frobishers Juices	6
	Apple	
	Orange	
	Cranberry	
	Grapefruit	
	Pineapple	
	Tomato	
	Sparkling	5
	London Essence	
	Lemonade	
	Indian Tonic	
	Riviera Tonic	
	Zero Tonic	
	Soda	
	Grapefruit Soda	
	Ginger Ale	
	Ginger Beer	
	Coke	
	Coke Zero	

		Glass 125ml	Bottle
Sparkling Tea	Saicho	8.5	51
	Jasmine		
	Darjeeling		
	Osmanthus		

Spirits

	50ml
Vodka	
Sapling	8.5
Ketel One	9
Ciroc	9
Belvedere	9
Tito's	10.5
Chase Potato	11
Grey Goose	12.5
Nikka Coffey	14
Gin	
The Botanist	9
Tanqueray No. 10	10
Roku	10.5
Sipsmith	10.5
Hendrick's	10.5
Mirabeau Rosé	11.5
Silent Pool	12
Citadelle Jardin d'Ete	12
Gin Mare	12.5
O'ndina Gin	13.5
Nikka Coffey	14
Rum	
El Dorado 3 year	8.5
Eminente Ambar Claro 3 year	9
Kraken	10
Eminente Reserva 7 year	10
El Dorado 12 year	11.5
Brugal 1888 Doblemente Añejado	12.5
Diplomático Exclusiva	13
Ron Zacapa Centenario XO	33

	50ml
Japanese Whisky	
Single Grain	
Suntory Chita	15.5
Nikka Coffey	16.5
Single Malt	
Hakushu Distiller's Reserve	21
Yamazaki Distiller's Reserve	26
Yamazaki 12 year	39
Chichibu 2011- Imperial Stout Cask (bottled 2018)	210
Blended	
Suntory Toki	12
Nikka from the Barrel	20
Hibiki Harmony	23
The Nikka 12 year	28
Scotch Whisky	
Single Malt	
Glenfiddich 12 year	11
Glenlivet Reserve	11
Ardbeg 10 year	11
Laphroaig 10 year	13
Talisker 10 year	14
Balvenie 12 year	15
Dalwhinnie 15 year	16
Oban 14 year	25
Glenfiddich 18 year	25
Macallan Double Cask 12 year	25
Lagavulin 16 year	26
Macallan Double Cask 15 year	36
Macallan Double Cask 18 year	73
Blended	
Monkey Shoulder	10
Johnnie Walker Black Label	10
Johnnie Walker Gold Label	15
Johnnie Walker Blue Label	50

All still wines are available in 125ml measures.

	50ml
Irish Whisky	
Jameson	10
American Whiskey	
Jack Daniel's	10
Bulleit	10.5
Woodford Reserve	11
Bulleit Rye	11.5
Tequila	
Blanco	
Volcán de mi Tierra	12.5
Patron	15
Hacien	15
Hacien Pineapple	15
Hacien Coffee	15
Reposado	
Herradura	14.5
Patron	16
Volcán de mi Tierra Cristalino	16
Añejo	
Patron	17
Volcán de mi Tierra X.A.	46
Don Julio 1942	50.5
Mezcal	
QuiQuiRiQui	12.5
Illegal Reposado	18.5
Cognac	
Hennessy VS	11
Hennessy VSOP	15
Hennessy XO	35
Rémy Martin XO	46

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.

Liqueurs / Digestifs	Disaronno Amaretto	8.5
	Limoncello	8.5
	Sambuca	8.5
	Baileys	8.5
	Kahlûa	8.5
	Amaro Averna	8.5
	Seedlip 0%	8.5
	Everleaf 0%	10.5
Loose Leaf Tea	English Breakfast	5
	Jasmine	5
	Earl Grey	5
	Fresh mint and lemon	5
	Turmeric Chai	5
	Red Velvet	5
Coffee	Filter coffee	5
	Latte	5
	Decaffeinated	5
	Macchiato	5
	Espresso	5
	Mocha	5
	Cappuccino	5
	Double espresso	5.3