Bloomsbury
Street
Kitchen

Festive Menu

Festive Menu 2026

Available from 24th November to 24th December 2026

FESTIVE DINING EXPERIENCE
£85 PER PERSON

To Drink

Glass of Bottega Prosecco / Glass of Wild Life Botanicals Sparkling

To Share

Layered patatas bravas with aioli and chilli paprika sauce (v)

Small Plates *(A choice of one dish)*

Beef tataki and black truffle ponzu

Burrata with San Marzano tomatoes, strawberries and aged balsamic (v)

Prawn tempura with ama ponzu

Avocado tartare, rice crisp, tonburi, radish and tempura shiso (v)

Kitchen Entrées *(A choice of one dish)*

Grilled salmon yasai zuke

Pasta Trofie, 'nduja and goat's cheese

Peppered 28-day-aged rib-eye steak with jalapeño pico de gallo

Roasted aubergine with goma glaze (v)

Sides *(A choice of one dish)*

Ciabatta (v)

Chilli-sake broccoli (v)

Desserts *(A choice of one dish)*

Pear & apple tarte tatin with Tahitian vanilla ice cream (v)

Yoghurt and white chocolate cheesecake with activated charcoal sorbet (v)

Matcha tiramisu (v)

Available for group bookings up to 26 guests

Pre-orders required for group bookings from 10-26 guests

(v) Suitable for vegetarians. (ve) Suitable for vegans.

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.