

Bloomsbury
Street
Kitchen

Desserts

Welcome to our desserts at Bloomsbury Street Kitchen

Desserts

Italian meringue and coconut mousse with white rum jelly and pineapple sorbet	8
White chocolate bavarois with cacao soil and black cherry	8
Pear & apple tarte Tatin with Tahitian vanilla ice cream	7
Yoghurt and white chocolate cheesecake with activated charcoal sorbet	8
Valencian orange and cinnamon creme brûlée	7
Chocolate bento box with coconut sorbet	8

Coffee Selection

Filter coffee	4.25
Latte	4.25
Decaffeinated	4.25
Macchiato	4.25
Espresso	4.25
Mocha	4.25
Cappuccino	4.25
Double espresso	4.8
Rococo chocolate (Award-winning organic drinking chocolate with a creamy finish)	6

Loose Leaf Tea Selection 4.25

English Breakfast	
Jasmine	
Earl Grey	
Fresh mint and lemon	
Hunan green	
Rosehip & Hibiscus	

Our Sake Selection

Served in carafes	Small 120ml	Large 240ml	Bottle
Shiraume Umeshu Akashi Tai 500ml	13.5	26	52
A rich plum-infused sake with raisin and a hint of marzipan, balanced with a light acidity.			
Yuzu Sake 500ml	15	30	60
Nakajima Shiroku			
A clean, tart junmai, full of the flavour of yuzu.			

Dessert Wine

	125ml	Bottle
Floralis Moscatel Oro, Torres 50cl (Moscatel) Catalunya, Spain NV	8	24
Château Doisy Daëne, 2ème Cru Classé, 37.5cl (Sémillon, Sauvignon Blanc) Sauternes, Bordeaux, France 2005		40

Port

	100ml	Bottle
Graham's LBV	6	44
Graham's 10 Year Old Tawny	7	50

Liqueurs / Digestifs 6

	50ml
Limoncello Del Lago	
Disaronno Amaretto	
Baileys	
Tia Maria	
Sambuca	
Kahlúa	

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. Our vintages may vary and if so a suitable alternative will be recommended. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.