

Bloomsbury  
Street  
Kitchen

Lounge Bar & Terrace

Welcome to our kitchen. Home to an exquisite selection of contemporary Mediterranean and Japanese small plates, complemented with the finest wines, sake and our signature cocktails.

Available from 12pm till 10.30pm

### Contemporary Mediterranean

#### To Start

Zucchini and eggplant chips with tzatziki	5
Hummus with warm pitta	7
Layered potato chips with jalapeño sauce	5

#### Signature Gyros

(two per serving)

Spicy chicken with chilli fries and tzatziki	9
Slow-cooked glazed lamb shoulder with chilli fries and lemon feta yoghurt	9
Halloumi fries with tzatziki and coriander mint dressing	8

#### Small Plates and Salads

Crab and asparagus salad with Dijon mustard and lemon mayo	9
Crispy-spiced lamb bites	9
San Marzano tomatoes with goat's cheese, capers and basil	7
Burrata with Seville orange, coriander seeds and Mānuka honey	8

### Contemporary Japanese

#### To Start

Lemon butter and chilli sea salt edamame	6
Hot miso chips with spicy tuna	8
Hot miso chips with smashed avocado	6

#### Our Japanese Flat Tacos

(four tacos per serving)

Tuna sashimi with truffle ponzu mayo	7
Seared beef tenderloin with wasabi and shichimi mayo	9
Chargrilled avocado with lime sea salt and wasabi sour cream	6

#### Our Signatures

Crispy soft-shell-crab harumaki rolls with spicy ponzu	16
Seared beef tataki with truffle ponzu	14
Beef gyoza with spicy sesame ponzu	12
Goma-glazed roasted aubergine	10

### Cocktails

#### Aperitivo

Our Bellini	9.5
White peach, rhubarb cordial and prosecco	
The Rosé Sangria	10.5
San Salvatore Rosé, Malfy Rosa gin, RinQuinQuin, Hystérie liqueur, strawberry, raspberry, lemon and nasturtium	
Cereza Negroni	10.5
Cherry-infused vodka, Barolo Chinato, Campari, Amaro di Angostura, Evangelista Ratafia and bee pollen cherry	
Sicilian V&T	9.5
Finlandia grapefruit vodka, Solerno blood orange liqueur, Aperol reduction and Fever-Tree Mediterranean tonic	
Sakura & Hibiscus Spritz	9.5
Roku gin, Kirakira Cherry Blossom liqueur, hibiscus, ginger and sparkling sake	
Pomelo Azure	10.5
Azure sake, Pomelo gin, Mancino Bianco, Pama, orange blossom honey and grapefruit oils	
Yuzu Osaka	9.5
Finlandia grapefruit vodka, yuzu sake, sparkling sake and fresh cucumber	

#### Non-Alcoholic Cocktails 7.5

Yuzu & Ginger	
Seedlip Spice, yuzu vanilla & honey cordial, ginger, apple juice and lime	
Pineapple & Cucumber	
Pineapple juice, activated charcoal, pineapple shrub, lime and cucumber	

### Signature Cocktails

Basil & Gin Smash	9.5
Gin Mare, Green Chartreuse, lemon and basil	
Pomegranate & Ginger Cooler	9.5
Bombay Sapphire gin, pomegranate, Vin Santo, Campari and ginger ale	
Chilli Margarita	9.5
Centenario Plata tequila infused with rosemary & chilli, Del Maguey Vida, lime and mandarin sherbet, bergamot and lime	
Lemon & Mint Smash	9.5
Bombay Sapphire gin, lemon and grapefruit sherbet, Moroccan tea, Procrastination liqueur, mint and lemon	
Mandarin Namazake	9.5
Cel 24 sake, Haku vodka, mandarin, pineapple shrub, lemon and egg white	
Our Espresso Martini	9.5
Suntory Toki whisky, espresso coffee, Mr Black coffee liqueur, Frangelico and Maraschino foam	
Hoba Smoked Old Fashioned	11.5
Diplomático rum, Laphroaig whisky, Mozart Black, umeshu, chocolate bitters and hoba leaf smoke	
Pisco Florale	9.5
BarSol Italia pisco, Nizawa sake, Noilly Prat, rose, lime and egg white	
Lychee & Elderflower Martini	9.5
Roku gin, Kwai Feh, elderflower, violette, lemon and cranberry	
Kyoto Sour	9.5
Suntory Toki whisky, ginger, apple, citric cordial, yuzu, rosemary and egg white	

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## Champagne and Sparkling Wine by the Glass

	Glass 150ml
Prosecco Extra Dry, Fantinel NV	8.5
Moët & Chandon Brut Impérial NV	14
Moët & Chandon Rosé Impérial NV	18

## Wine by the Glass

Also available in 125ml measures

<b>White</b>	Glass 175ml	Carafe 500ml
Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2017	7	19
Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Friuli, Italy 2017	7.5	21
Greco di Tufo, Rocca del Dragone Tre Fiori (Greco) Campania, Italy 2016	8	22
Picpoul de Pinet, Les Girelles, Jean-Luc Colombo (Piquepoul Blanc) Languedoc, France 2018	8.5	23
Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2017	9.5	26
Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2017	10.5	30

<b>Red</b>	Glass 175ml	Carafe 500ml
Veramonte Reserva (Carménère) Colchagua Valley, Chile 2018	7	19
Élevé (Pinot Noir) Roussillon, France 2018	7.5	21
Cabaletta, Tenute Fiorebelli (Corvina, Rondinella, Cabernet Sauvignon) Veneto, Italy 2016	8	22
Luis Felipe Edwards Gran Reserva (Merlot) Colchagua Valley, Chile 2017	8.5	23
Salentein Barrel Selection (Malbec) Mendoza, Argentina 2016/17	9.5	26
Barbera d'Alba (Barbera) Enrico Serafino, Piemonte, Italy 2016	10.5	30

<b>Rosé</b>	Glass 175ml	Carafe 500ml
Veramonte Rosé Reserva (Syrah) Casablanca Valley, Chile 2018	7	19
Pure Rosé, Mirabeau (Grenache, Cinsault, Vermentino) Côtes de Provence, France 2017	8.5	23

## Our Sake Selection

Served in carafes	Small 120ml	Large 240ml	Bottle
<b>Sparkling Sake 300ml Mio</b> Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry.			18
<b>Honjozo Genshu 720ml Akashi Tai</b> A full-bodied sake with a woody aroma and rich creamy texture.	9.5	18	50
<b>Junmai Yamahai 720ml Yamato Shizuku</b> Notes of marzipan, nuts and koji on the nose. This is a fruity but elegant sake with delicate minerality.	10	20	55
<b>Ginjo 720ml Azure</b> A smooth sake with a clean finish. Made with the purest natural spring water.			72
<b>Junmai Ginjo 720ml CEL - 24</b> Fresh aromas of apple and grape. Rich flavours of pineapple, banana and pear on the palate with notes of citrus.	12.5	25	65

Served in carafes	Small 120ml	Large 240ml	Bottle
<b>Daiginjo 720ml Dassai 23</b> Aromas of melon and peach on the nose. Dried pineapple, pear and chestnut on the palate with a smooth and velvety texture.			120
<b>Daiginjo Genshu 720ml Akashi Tai</b> A full-bodied sake with flavours of white flowers and honey with hints of spice.			68
<b>Junmai Daiginjo 720ml Nizawa Atago</b> Soft, clean and delicate sake with a touch of tropical fruit.	10.5	21	58
<b>Junmai Daiginjo 720ml Ninki Ichi Gold</b> Aromas of persimmon and cucumber on the nose. Melon and papaya on the palate with a hint of chestnut and honeycomb.			80
<b>Shiraume 500ml Umeshu 500ml Akashi Tai</b> A rich, plum-infused sake with raisin and a hint of marzipan, balanced with a light acidity.	13.5	26	52
<b>Yuzu Sake 500ml Nakajima Shiroku</b> A clean, tart junmai, full of the flavour of yuzu.	15	30	60

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Beer	Bottle
Peroni	5
Estrella	5
Kirin Ichiban	5
Hitachino Nest Red Rice Ale	6

Soft	
Acqua Panna still water	4.95
S.Pellegrino sparkling water	4.95
Fresh orange juice	3.25
Fresh apple juice	3.25
Fresh grapefruit juice	3.25
Cranberry juice	3.25
Tomato juice	3.25
Coke	3.25
Diet Coke	3.25
Fever-Tree lemonade	3.25
Fever-Tree tonic	3.25
Fever-Tree naturally light tonic	3.25
Fever-Tree aromatic tonic	3.25
Fever-Tree ginger ale	3.25

Spirit Selection	
Also available in 25ml measures	
<b>Vodka</b>	50ml
Skyy	7.5
Ketel One	8
Belvedere	9.5
Haku	10
Grey Goose	10.5
Nikka Coffey	12
<b>Gin</b>	
Bombay Sapphire	7.5
Tanqueray	8
Sipsmith	9
Hendrick's	9.5
Roku	9.5
Jinzu	10
Gin Mare	10
Nikka Coffey	14
<b>Rum</b>	
Havana 3 year	7.5
El Dorado 3 year	8
Appleton Estate	8
Diplomático Exclusiva	10
El Dorado 12 year	10

Japanese Whisky	50ml
<b>Single Grain</b>	
Suntory Chita	10.5
Nikka Coffey	12

Single Malt	
Yamazaki Distiller's Reserve	11
Hakushu Distiller's Reserve	11.5
Chichibu London Edition	32
Chichibu Imperial Stout Cask #3537	35

Blended	
Suntory Toki	9.5
Nikka from the Barrel	12
Hibiki Harmony	12
The Nikka 12 year old	16

Scotch Whisky	
<b>Single Malt</b>	
Glenfiddich 12 year	8.5
Glenlivet Founder's Reserve	9.5
Dalwhinnie 15 year	10
Talisker 10 year	10.5
Laphroaig 10 year	11
Oban 14 year	11
Lagavulin 16 year	12
Glenfiddich 18 year	16

Blended	
Chivas Regal 12 year	7.5
Johnnie Walker Black Label	8
Johnnie Walker Blue Label	32

Irish Whiskey	
Jameson	9

American Whiskey	50ml
Jack Daniel's	8
Maker's Mark	8.5
Woodford Reserve	9

Tequila	
<b>Blanco</b>	
Ocho	7.5
Tapatio	8
Olmecca Altos	10

Reposado	
Ocho	7.5
Tapatio	8
Herradura	12

Añejo	
Tapatio	8
Don Julio 1942	20

Mezcal	
Illegal Joven	8
QuiQuiRiQui	

Cognac	
Courvoisier 3 star	8
Rémy Martin XO	18
Hennessy XO	20

Liqueurs / Digestifs	6
Limoncello Del Lago	
Disaronno Amaretto	
Baileys	
Tia Maria	
Sambuca	
Kahlúa	

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## 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	6
(Award-winning organic drinking chocolate with a creamy finish)	

## Loose Leaf Tea Selection

English Breakfast	4.25
Jasmine	
Earl Grey	
Fresh mint and lemon	
Hunan green	
Rosehip & Hibiscus	

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