

Bloomsbury  
Street  
Kitchen

Lounge Bar

## Signatures

French Tacos (three per serving)	Yellowtail tartare, Parmesan, lemon and lime	13
	Seared beef, blue cheese and chilli dressing	9
	Warm lentils, Brie de Meaux, sweet apple and basil mustard	7
Small Eats	Lemon butter and shichimi sea salt edamame (v)	9
	Hand dived scallops, jalapeno amazu, rice pops and lime zest	19
	Yellowtail sashimi, avocado, daikon and spicy ceviche dressing	18
	Crispy filo king prawns with wasabi mayonnaise	16
	Prawn tempura with ama ponzu	14
	Fresh burrata with San Marzano tomatoes, strawberries and aged balsamic (v)	14
	Beef tataki and black truffle ponzu	18
	Roasted aubergine with goma glaze (v)	15
Layered patatas bravas with aioli and chilli paprika sauce (v)	8	
Cocktails		
Sparkling	<b>Fleur de Terre</b>	17
	A botanical blend of Citadelle Jardin d'Été gin, St-Germain elderflower liqueur, Lanique rose liqueur, homemade lavender & red currant syrup and Louis Pommery Sparkling	
	<b>Lychee &amp; Apricot Rosé</b>	19
	Homemade lychee sake, Hendrick's gin, Crème de Apricot, Kwai Feh and Mount Fuji bitters, topped with Pommery Brut Rosé	
Negroni	<b>La Vie en Negroni</b>	15
	A delicate blend of Mirabeau Rose gin, Vault x Mirabeau rose vermouth, Cocchi Americano, Chambord with exotic and floral notes of Kwai Feh and a touch of Kiri Kira	
	<b>Beeswax Negroni</b>	16
	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	
	<b>Black Forest Negroni</b>	15
	Charcoal-treated blend of Jinzu gin, Campari, Byrrh, and Bitter Bianco with aromatic notes of black cherries, almond, and spices from Ratafia Evangelista, a soft touch of dark chocolate, finished with sour cherry jelly	

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Signatures	<b>Champagne Highball</b>	17
	Rich oak and dried fruit warmth of Hennessy VS balanced by an effervescent homemade Champagne syrup, a whisper of heat from Goldschlager and java peppers, subtle herbal notes of Amaro Averna, finished with a splash of Fever-Tree Soda	
	<b>Sakura Spritz</b>	17
	Nikka Coffey gin, Everleaf Mountain infused with lychee & cherry blossom, homemade lavender & red currant syrup with a splash of Fever-Tree soda	
	<b>Cherry Lullaby</b>	17
	Nikka vodka infused with cherry blossom & vanilla, deep notes of Cherry Heering, house-crafted syrup of sake, maraschino and lychee, finished with a delicate edible citrus bubble that burst on the palate	
	<b>Cloud Colada</b>	17
	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.	
	<b>CitriRosa</b>	16
	Crisp and floral blend of Tito's vodka with a tart bite of Green Apple Schnapps and delicate sweetness of Elderflower cordial, a whisper-light fake lime foam and lime powder finish	
	<b>Manhattan No. 10</b>	17
	Silky and aromatic blend of Suntory Chita whiskey, Hennessy XO, homemade vermouth and Luxardo Maraschino, with a touch of maple syrup and balanced mix of bitters	
	<b>Coco Alexander</b>	16
	Blend of Courvoisier VSOP, Grand Marnier, Cacao Brown, and Malibu washed with coconut oil, with a rich coconut and orange cream finish	
	<b>Yuki No Ume</b>	15
	Sipsmith gin, Akasha Tai Umeshu plum sake, yuzu juice, cinnamon syrup, with a caramel and umami cream finish and a savory croquant cookie	
	<b>Paloma del Sol</b>	16
	Herradura Reposado infused with saffron, a touch of Illegal mezcal, vibrant citrus blend of Solerno, Limoncello, Yuzu & Tangerine, rounded by zesty fresh lime and grapefruit juice and a refreshing Fever-Tree Pink Grapefruit Soda finish	
	<b>Kyoto Old Fashioned</b>	21
	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!	
	<b>Gambino</b>	16
	Bulleit Rye whiskey infused with jalapeño peppers and washed with butter, Amaretto liqueur, Cherry wine reduction and a house signature bitters blend. Served smoked or unsmoked!	

Non-Alcoholic	Sakura Rei	14
*Tequila option available on request.	Everleaf Mountain infused with lychee & cherry blossom, homemade lavender & red currant syrup with a splash of Fever- Tree soda	
	*Yuzu 6 Grapefruit Margarita	14
	Everleaf Marine infused with yuzu tea & orange peel, fresh yuzu juice, fresh grapefruit juice and agave nectar	
	Tropical Heatwave	13
	Seedlip Garden, Mango purée, passionfruit purée, homemade jalapeño syrup, with a splash of Fever-Tree ginger ale.	

Classics - Bartender's choice	Aviation	14
	Sipsmith gin, Luxardo Maraschino liqueur, Crème de Violette and fresh lemon juice.	
	Boulevardier	14
	Maker's Mark whiskey stirred with Campari and Martini Rosso	
	Corpse Reviver Nr. 2	14
	Bombay Sapphire gin, Cocchi Americano, Cointreau, fresh lemon juice and Pernod absinthe rinse	
	Hemingway	14
	Havana 3 rum, Luxardo Maraschino liqueur, fresh lime juice, sugar syrup and fresh grapefruit juice	
	Paper Plane	14
	Maker's Mark bourbon, Amaro Averna, Aperol, fresh lemon juice	
Sidecar	14	
Courvoisier VS brandy, Cointreau and fresh lemon juice		
Bramble	14	
Tanqueray gin, Crème de Mure, fresh lemon juice and sugar syrup		
Sazerac	14	
Bulleit Rye whiskey, Courvoisier VS, brown sugar, a bitter blend of Peychaud's and Angostura and Pernod absinthe spray		

		Glass 125ml	Bottle
Champagne and Sparkling	Nao Nis, Prosecco Extra Dry DOC	10	50
	Louis Pommery England Brut Sparkling	16	90
	Pommery Brut Royal NV	18	95
	Pommery Brut Rose NV	20	110
	Pommery Blanc de Blancs NV		130
	Laurent-Perrier Cuvée Rosé		146
	Dom Pérignon Brut Vintage		351
	Dom Pérignon Brut Rosé Vintage		581

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		Glass 175ml	Carafe 500ml
White	L'Autantique (Sauvignon Blanc) Languedoc, France 2022	10.5	29
	Vinuva Organic, Terre Siciliane (Pinot Grigio) Sicily, Italy 2022	11	30
	Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2020	13	35
	Scalunera, Torre Mora (Cariccante) Etna, Sicily 2020	13.5	36
	Laurenz V. Friendly (Gruner Veltliner) Austria 2019/2021	13.5	36
	Alsace, Tradition (Gewürztraminer ) Émile Beyer, France 2023	14	37
Red	L'Autantique (Merlot) Languedoc, France 2022	10.5	29
	Domaine Lafage, Côté Sud (Syrah, Grenache) Côtes Catalanes, France 2020	11	30
	Cabaletta, Tenute Fiorebelli (Corvina, Rondinella, Cabernet Sauvignon) Veneto, Italy 2020	11.5	31
	Le Versant, Pinot Noir IGP d'Oc France 2022	11.5	31
	Journeys End, The Pastor's (Merlot, Cabernet Sauvignon, Cabernet Franc) South Africa 2020/2021	12.5	33
	Catena Appellation, Vista Flores Malbec (Malbec), Argentina 2022	13.5	35
Rosé	L'Autantique Rose (Shyraz) Languedoc, France 2022	10.5	29
	Estandon Saint Louis de Provence (Grenache, Cinsault, Syrah) Coteaux Varois en Provence, France 2023	13.5	36

All still wines are available in 125ml measures.

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				Glass 100ml
Port	Graham's LBV			9.5
	Graham's 10 Year Old Tawny			12.5

Our sake selection Served in carafes		Small 120ml	Large 240ml	Bottle
Sparkling Sake 300ml Mio Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry.				30
Ginjo 720ml Azure A smooth sake with a clean finish. Made with the purest natural spring water.				76
Junmai Ginjo 720ml CEL-24 Fresh aromas of apple and grape. Rich flavours of pineapple, banana and pear on the palate with notes of citrus.	17	31		79
Honjozo Genshu 720ml Akashi-Tai A full-bodied sake with a woody aroma and rich creamy texture.	15	30		80
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

Served in bottles

	Small 120ml	Large 240ml	Bottle
Daiginjo Genshu 720ml Akashi-Tai A full-bodied sake with flavours of white flowers and honey with hints of spice.			91
Yuzu Sake 500ml Nakajima Shiroku A clean, tart junmai, full of the flavour of yuzu.	16	32	64
Junmai Daiginjo 720ml Nizawa Atago No Sakura Soft, clean and delicate sake with a touch of tropical fruit.			66
Shiraume Umeshu 500ml Akashi-Tai A rich, plum-infused sake with raisin and a hint of marzipan, balanced with a light acidity.	20	40	80
Junmai Daiginjo 720ml Ninki Ichi Gold Aromas of persimmon and cucumber on the nose. Melon and papaya on the palate with a hint of chestnut and honeycomb.	22	44	91

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Beer		Bottle	
	Menabrea 0%		5.5
	Noam		9
	Sassy Cider L'imitable		9
	Hitachino Red Ale		13
Draft		Half Pint	Pint
	Sapporo	5	9
	Brooklyn Stonewall IPA	5.5	9.5
Soft	<b>Bottled Water</b>		5.7
	Acqua Panna still water		
	S.Pellegrino sparkling water		
	<b>Juices</b>		4.5
	Orange		
	Apple		
	Cranberry		
	Tomato		
	<b>Sparkling</b>		4.5
	Fever-Tree Lemonade		
	Tonic		
	Naturally light tonic		
	Soda		
	Ginger ale		
	Ginger beer		
	Mediterranean tonic		
	Pink Grapefruit Soda		
	Coke		
	Diet Coke		



Spirits		50ml
	<b>Vodka</b>	
	Sapling	8.5
	Ketel One	8.5
	Tito's	10
	Belvedere	10.5
	Haku	10.5
	Grey Goose	12.5
	Nikka Coffey	14
	<b>Gin</b>	
	Bombay Sapphire	8.5
	Tanqueray	8.5
	Roku	10
	Sipsmith	10.5
	Hendrick's	10.5
	Chase Grapefruit & Pomelo	10.5
	Malfy Rosa	10.5
	Malfy Blood Orange	10.5
	Mirabeau Rosé	11.5
	Jinzu	11.5
	Citadelle Jardin d'Ete	12
	Gin Mare	12.5
	Silent Pool	12.5
	O'ndina Gin	13.5
	Moatwood English Premium	13.5
	Nikka Coffey	14
	<b>Rum</b>	
	Havana 3 year	8.5
	El Dorado 3 year	8.5
	Appleton Estate	8.5
	Sailor Jerry	9.5
	Havana 7 Year	9.5
	Kraken	10
	El Dorado 12 year	11.5
	Brugal 1888 Doblemente Añejado	12.5
	Diplomático Exclusiva	13
	Ron Zacapa Centenario XO	36

<b>Japanese Whisky</b>	50ml
<b>Single Grain</b>	
Suntory Chita	15.5
Nikka Coffey	15.5
<b>Single Malt</b>	
Hakushu Distiller's Reserve	21
Yamazaki Distiller's Reserve	25
Yamazaki 12 Year	35
Chichibu Imperial Stout Cask	70.5
<b>Blended</b>	
Suntory Toki	12.5
Nikka from the Barrel	14.5
Hibiki Harmony	22.5
The Nikka 12 year	26.5
<b>Scotch Whisky</b>	
<b>Single Malt</b>	
Glenlivet Reserve	11
Glenfiddich 12 year	11
Laphroaig 10 year	13
Dalwhinnie 15 year	13.5
Balvenie 12 year	14
Talisker 10 year	17.5
Oban 14 year	22
Lagavulin 16 year	24
Glenfiddich 18 year	24.5
Macallan Double Cask 12 year	25
Macallan Double Cask 15 year	35
Macallan Double Cask 18 year	65
<b>Blended</b>	
Monkey Shoulder	9.5
Chivas Regal 12 year	10
Johnnie Walker Black Label	10.5
Johnnie Walker Gold Label	14.5
Johnnie Walker Blue Label	48

All spirits are available in 25ml measures.

## Irish Whisky

Jameson 9.5

## American Whiskey

50ml

Jack Daniel's 10

Bulleit 10.5

Woodford Reserve 11

Bulleit Rye 11.5

## Tequila

### Blanco

Ocho 10.5

Patron 14.5

Hacien Pineapple 18

### Reposado

Ocho 11

Herradura 14.5

Patron 15.5

### Añejo

Patron 16.5

Don Julio 1942 50.5

## Mezcal

QuiQuiRiQui 11.5

Illegal Joven 16

## Cognac

Hennessy VS 11

Courvoisier VSOP 13

Rémy Martin XO 46

Hennessy XO 47

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## Liqueurs / Digestifs

Amaro Averna	8.5
Rinquinquin	8.5
Limoncello	8.5
Sambuca	8.5
Baileys	8.5
Kahlúa	8.5
Frangelico	8.5
Mozart Dark	8.5
Fireball	8.5
Cazcabel Coffee	9.5
Grand Marnier	9.5
St-Germain	9.5
Southern Comfort	9.5
Mandarin Napoleon	9.5
Goldschlager	9.5
Coeur du Breuil Calvados	9.5
Barolo Chinato	15

## Loose Leaf Tea

English Breakfast (0 kcal)	5
Jasmine (0 kcal)	5
Earl Grey (0 kcal)	5
Fresh mint and lemon (0 kcal)	5
Green Sencha (0 kcal)	5
Rosehip & Hibiscus (0 kcal)	5

## Coffee

Filter coffee (0 kcal)	5
Latte (100 kcal)	5
Decaffeinated (0 kcal)	5
Macchiato (19 kcal)	5
Espresso (0 kcal)	5
Mocha (105 kcal)	5
Cappuccino (94 kcal)	5
Double espresso (0 kcal)	5.3
Hot chocolate (108 kcal)	5