

Bloomsbury St. Lounge

Indulge on a vibrant journey of British flavours at Bloomsbury St. Lounge, where every dish is a celebration of local ingredients and culinary creativity. Our chefs expertly blend tradition with innovation, bringing you bold, memorable flavours that highlight the very best of Britain's seasonal produce. Join us and savour the true taste of Britain, reimaged with a modern flair.

To Start

Scotch egg	8
Choose Piccalilli, mustard sauce, spicy tomato sauce	
Port & cheddar mushrooms on toast (v)	7.5
Sourdough, rosemary & sea salt	
Classic prawn cocktail	9.5
Iceberg lettuce, tomato, Marie Rose sauce, sourdough	
Butternut squash soup (ve)	8
Rosemary & sage sourdough	

Salads and Sandwiches

Classic Caesar salad	10/12
Classic Caesar, add chicken	
Goats cheese salad	11.5
Warm goats cheese, water cress, pear	
Superfood salad (ve)	9.5
Heritage tomatoes, avocado, sweet potato, quinoa hummus, rainbow slaw, capers, vinaigrette, croutons	
Classic club sandwich	9
Chicken, bacon, egg, lettuce, tomato, mustard and mayo	
Steak sandwich	12
English mustard, sweet onion and rocket	
Crushed avocado sandwich (ve)	6.5
With tomato, cucumber and salad cress	

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) Vegetarian-friendly, (ve) Vegan-friendly.

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Mains

British rib eye steak	32
Steamed broccoli, vine tomatoes, red wine or peppercorn sauce	
Freshly battered line-caught haddock & thick cut chips	18.5
Minted pea purée, house tartare sauce, charred lemon	
Prime British burger	17.5
Cheese, baby gem lettuce, tomato, burger sauce, hand-cut chips	
Plant-based vegan "Cheese Burger" (ve)	17
Pickles, red onion, burger sauce and fries	
Chicken tikka masala	17.5
Pilau rice, garlic naan, mango chutney, raita	
Classic shepherd's pie	15
Slow-braised lamb & beef, cheddar mash, rosemary and red wine sauce	
Salmon	18.5
Crushed rosemary potatoes, sautéed green beans, confit beetroot	
Homemade chicken and mushroom pie	14.5
Served with hand-cut chips or creamy mash, tenderstem broccoli, gravy	
Homemade cauliflower, leek and cheese pie (v)	14.5
Served with hand-cut chips or creamy mash, tenderstem broccoli, gravy	

Dessert

Sticky toffee pudding	8
Ice cream or cream	
Eton mess	9
Chantilly cream, whole meringue, strawberries and raspberry coulis	
Cheese platter	10
Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts	
Winter fruits & berries	6.5

Add Sides

Truffle fries	7
Chips	5
Tender stem broccoli	5.5
Creamy mash potatoes	4
Sweet potato fries	4.5

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