

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 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, reimagined with a modern flair.

Starters

Homemade scotch egg	8
Choose piccalilli, mustard sauce, spicy tomato sauce	
Wild mushroom and cheddar on toast (v)	7.5
Sourdough, rosemary & sea salt	
Classic prawn cocktail	9.5
Iceberg lettuce, tomato, Marie Rose sauce, rye bread	
Butternut squash soup (ve)	8
Rosemary & sage crostini	

Salads & Sandwiches

Lounge Caesar salad	10/12
Caesar dressing with focaccia croutons (add chicken)	
Baby spinach, walnut and goats cheese salad (v)	10
Dressed with honey balsamic	
Superfood salad (ve)	10
Heritage tomatoes, avocado, sweet potato, quinoa hummus, rainbow slaw, capers, vinaigrette, focaccia croutons	
Classic club sandwich	12
Chicken, streaky bacon, egg, lettuce, tomato, mustard and mayo served with fresh house salad	
Steak sandwich	12
Sweet onion, mozzarella, grain mustard and rocket	
Crushed avocado open sandwich (ve)	8
Tomato, cucumber and micro 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
Tender stem broccoli, vine tomatoes, red wine or peppercorn sauce	
Freshly battered line-caught haddock fish & chips	18.5
Minted pea purée, house tartare sauce, charred lemon	
Prime British burger	18
Cheese, baby gem lettuce, tomato, streaky bacon, burger sauce, chips	
Gnocchi (ve)	16
Cherry tomatoes, garlic, red chili and basil	
Chicken tikka masala	18.5
Pilau rice, garlic naan, mango chutney, raita	
Homemade Shepherd's pie	18.5
Slow-braised lamb & beef, cheddar mash, rosemary and red wine sauce with tender stem broccoli	
Pan seared salmon	18.5
Herbed crushed potatoes, sautéed green beans, caper sauce	
Chicken and mushroom pie	16
Chips or creamy mash, tender stem broccoli, gravy	
Curried cauliflower, spinach and pea pie (v)	16
Chips or creamy mash, tender stem broccoli, gravy	

Desserts

Sticky toffee pudding (v)	9
Vanilla ice cream with toffee cream sauce	
Eton mess (v)	9
Chantilly cream, whole meringue, strawberries and raspberry coulis	
Cheese platter (v)	10
Colston Bassett Stilton, Barber's vintage cheddar, pears and pickled walnuts	
Sorbet or ice-cream (2 scoops) (v)	5
Raspberry sorbet or lemon sorbet Vanilla ice-cream or chocolate ice-cream	
Seasonal fruits & berries (ve)	6.5

Add Sides

Truffle fries (v)	7
Chips (ve)	5
Tender stem broccoli (ve)	5.5
Sauteed green beans (ve)	5.5
Creamy mash potatoes (v)	5
Sweet potato fries (ve)	5

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