

STARTERS

Tuscan-style Ribollita soup V	£11
Baltic smoked salmon GF	£16
Preserved lemon, pomegranate, herbs dressing	
Chicken & duck parfait	£16
Glazed lardo, pickles, chutney, sourdough	
Burrata V	£17
Winter tomatoes, pear, walnuts, seeded crackers	

SANDWICHES*Served with fries*

Classic club sandwich	£16
Chicken, bacon, egg, avocado, chipotle mayo	
The Bloomsbury burger	£16
Aged smash patty, diced onion, pickle, American cheddar	
Steak sandwich	£19
Wagyu pastrami, hot mustard, pickle, Swiss cheese	

SALADS*Add grilled chicken or tiger prawns | £12*

Caesar salad	£16
Dry-cured bacon, rosemary croutons, parmesan, anchovy dressing	
Brown shrimps & shaved cabbage GF	£17
Hazelnuts, chervil, mustard dressing	
Chicory salad V GF	£16
Blue cheese, fennel, winter citrus, yellow beetroot	
Bloomsbury buddha bowl VE	£15
Quinoa, avocado, beetroot, soya beans, vegan feta, tomato, lemon dressing	

V Vegetarian | VE Vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added.

MAINS

Chicken Milanese	£29
Rocket, parmesan	
Pan-roasted salmon GF	£31
Crushed potatoes, sea herbs, vermouth butter	
Massaman red curry V	£29
Sweet potatoes, Bok choy, baby corn, steamed rice	
<i>Add grilled chicken or tiger prawns £12</i>	
Glazed Hispi cabbage VE	£27
Pickled walnuts, pumpkin, kombu, lemon emulsion, herb crumbs	

SIDES

Fries VE	£6
Twineham Grange & truffle fries V	£8
Tomato salad VE	£7
Shallots & chives	
Cavolo nero & coco bean cassoulet GF	£7
Delicate pumpkin V GF	£7
Feta & almonds	
Purple sprouting broccoli	£7
Anchovy, pecorino	
Winter leaf salad VE GF	£7
House dressing	
Crushed potatoes VE GF	£6
Seaweed butter	

DESSERTS

Classic vanilla crème brûlée V GF	£9
Irish butter shortbread	
Classic chocolate fondant V GF	£11
Cocoa tuille, buttermilk ice cream	
Assam sticky toffee pudding V GF	£11
Brandy snap, butter scotch, clotted cream	
Vacherin Mont d'Or (<i>for two to share</i>) <i>*please allow 15 minutes</i>	£17 per person
Fruit crackers, sourdough, apricot chutney	
Selection of artisan cheese, chutney & crackers	£16