

Bloomsbury Street Bar and Restaurant

Starters

Celeriac soup with truffle oil (v)	£5.50
Water melon gazpacho with Manchego crostini	£6.50
Duck liver and foie gras parfait with fig chutney	£7.00
Ravioli of goat's cheese with basil and tomato fondue (v)	£7.00
Terrine of corn-fed chicken and foie gras with roasted garlic and button onions in honey and lemon	£8.00
Warm salad of English asparagus and broad beans with a soft herb dressing	£8.00
Salad of smoked eel, orange and carrot with beetroot jelly and horseradish cream	£8.75

Mains

Breast of free range chicken with thyme and onion puree, baby leeks and Chanterelle mushrooms	£14.50
Pan fried fillet of sea bass with crab crust, spinach and garlic cream	£15.50
Char grilled scallops with cauliflower and asparagus puree, lobster oil and squid ink biscuit	£16.50
Char grilled rib eye steak with a black olive and red onion rosti, port sauce	£16.00
Rack of spring lamb with lamb sweetbreads, cumin, aubergine caviar and rosemary pommes anna	£16.50
Ravioli of Taleggio cheese with pear and spinach, red pepper sauce (v)	£14.50
Fillet of brill with a smoked salmon and basil risotto	£17.50

Side orders

Green beans	£3.50
Sugar snap peas	£3.50
New potatoes	£3.50
Mashed potatoes	£3.50
Side salad	£3.50

Desserts

Rhubarb and stem ginger rice pudding with a jug of lime custard	£6.00
Warm dark chocolate tart with cardamom and coffee syrup, orange crème fraiche	£7.00
Apple tart tatin with rosemary caramel sauce, Calvados ice cream	£6.50
White peach and vanilla shortbread with Amaretto crème brulee	£6.50
Cheese selection and fresh fruit	£8.00
Selection of teas and coffees	£3.50

All prices are inclusive of 17.5% VAT. An optional service charge of 12.5% will be added to your bill.

Set Menu

Celeriac soup with truffle oil (v)

Duck liver and foie gras parfait with fig chutney

Ravioli of goat's cheese with basil
and tomato fondue (v)

Pan fried fillet of sea bass with crab crust,
spinach and garlic cream

Breast of free range chicken with thyme,
white onion puree, baby leeks and Chanterelle mushrooms

Char grilled rib eye steak with a black olive and red onion rosti, port sauce

Ravioli of Taleggio cheese
with pear and spinach, red pepper sauce (v)

Rhubarb and stem ginger rice pudding
with a jug of lime custard

Warm dark chocolate
with cardamom and coffee syrup, orange crème fraiche

White peach and vanilla shortbread with
Amaretto crème brulee

2 Courses for £19.50 or all 3 courses for £25.00

Including tea or coffee