

**PLATTERS & PICKLES**

Coppa Air-dried pork collar	£11
Felino Dry-cured saucisson	£11
Finocchiona Air-dried with fennel	£11

**SNACKS**

Marinated Nocellara olives VE	£6
Crispy Fried Chicken Garlic aioli, chicken salt	£12
Kale & Clavero Tempura 'Nduja mayo (Without 'Nduja, VE)	£8
Pan con Tomato Shaved & marinated tomatoes, anchovies (Without anchovies, VE)	£12
Winter Mushrooms on Toast VE Hand-picked wild mushrooms, truffle on sourdough	£12
Charred Padron Peppers Jalapeño dressing, Fromage blanc, lardo (Without lardo, VE)	£11
Crunchy Chicken & Waffles Jalapeño, hot honey glaze, gherkins	£13
Devils in Blankets Mustard jus	£11

**BURGERS & SANDWICHES**

The Bloomsbury Burger Aged smash patty, diced onion, pickle, American cheddar	£14
Club Sandwich Chicken, bacon, egg, avocado, chipotle mayo	£15
Steak Sandwich Wagyu pastrami, hot mustard, pickle, Swiss cheese	£17
Mini Sliders Three mini-Bloomsbury Burger	£16
Fries	£6
Truffle Fries	£8

**SWEETS**

Beignets New Orleans style, powdered sugar	£6
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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. All prices inclusive of VAT. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.

