



THE BLOOMSBURY CLUB

5pm - 10pm

Marinated Nocellara olives V £4

SMALL PLATES

Twineham Grange & truffle fries V £8

28-day aged beef sliders with cave aged cheddar, pickle & club sauce £12

Corn tostadas with whipped hummus, kalamata olives & crumbled feta V £9.5

Teriyaki chicken skewers with ginger, soy & sesame £12.5

Crispy tempura prawns with spicy cocktail sauce £12

Courgette fritti with basil aioli V £10

Tuna ceviche, avocado, chilli & citrus dressing £9

V vegetarian | VE vegan | GF gluten free

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.