

COCKTAILS

Bloomsbury Signature	13.50
<i>Grey Goose L'orange, Moët & Chandon, lemon juice, Hibiscus flower</i>	
Irish Rickey	13.50
<i>Bushmills Irish whiskey, Moët & Chandon, Gomme syrup, lemon juice, maraschino cherry</i>	
Bellini	13.50
<i>Peach purée, Moët & Chandon</i>	
Left Hand	13.50
<i>Makers Mark bourbon, Dubonet, Campari, chocolate bitters</i>	
Curiosity	13.50
<i>Bulleit rye whiskey, Absinthe, Aperol, Fernet Branca, raspberry marmalade</i>	
Classic Martini	13.50
<i>Vodka or gin of your choice. Served with olives or a lemon twist</i>	
Gentleman Sour	13.50
<i>Jack Daniels Single Barrel, Lemon Juice, Gomme syrup, egg white</i>	
Cosmopolitan	13.50
<i>Ketel One Citron, Cointreau, lime juice, cranberry juice</i>	
Oriental Mojito	13.50
<i>Hendrick's Gin, Lime Juice, mint leaves, Thai basil, Ginger & Lemongrass</i>	
Moscow Mule	13.50
<i>Absolute Vodka, Angostura bitters, lime juice, ginger beer</i>	
Mint Julep	13.50
<i>Woodford Reserve, mint, Gomme syrup, served in a silver cup</i>	
Caipiriñha	13.50
<i>Sogatiba Pura Cachaça, lime, brown sugar</i>	
Negroni	13.50
<i>Your choice of Gin, Campari, Martini Rosso</i>	
Tom Collins	13.50
<i>Your choice of Gin, lemon, sugar, soda</i>	
Manhattan	13.50
<i>Bulleit bourbon, Martini Rosso and Angostura bitter</i>	
Old Fashioned	13.50
<i>Markers Mark, sugar and Angostura bitters</i>	

Room Service Hours

Breakfast Monday - Friday	6:30-10:30
Sunday	7:00-11:30
Snacks	07:00-23:00
All Day Menu	07:00-23:00
Lutyens Lounge Juicery	7:00-17:00
Lutyens Lounge Breakfast	7:00-11:30


ROOM SERVICE

Our spring - summer room service menu is designed to give you a 'home away from home' experience, featuring the best of British and Irish produce.

If you would like a more varied choice, it would be our pleasure to offer our Restaurant menus for your in room dining experience.

Please dial extension 222.

To order breakfast, complete the breakfast card and place it outside your door before 2:00.

Full menu available 07:00 – 23:00
 *available 24 hrs*

Brunch	
Full English breakfast <i>2 eggs cooked any style, unsmoked bacon, Cumberland sausage, Field mushroom, black pudding, potato cake & grilled tomato</i>	15.75
2 eggs scrambled, chorizo, avocado	8.50
Eggs Benedict, Royal or Florentine	9.50
Parmesan omelette, grilled prosciutto, tomato chutney	8.50

Bread	
Guinness, sourdough and soda bread, served with farmland butter	2.50

Soups	
French onion soup served with a grilled gruyere cheese sandwich ☉	7.50
Soup of the Day ☉	

Salads	
Chicken Caesar salad ☉ <i>Crisp romaine leaves with Pecorino cheese</i>	9.00/14.00
Smoked duck salad <i>Micro greens, sunflower and pumpkin seeds, mango, Yuzu and kikkoman dressing</i>	9.00/13.00
☉ Super food salad (v) <i>Quinoa, beetroot, broccoli, feta, edamame, sunflower seeds, mint, coriander and pomegranate dressing</i>	8.00/12.00
☉ Mediterranean chopped salad (v) <i>Cucumber, olives, tomatoes, flax seeds, sprouts, red onions, mint, parsley, rocket, pomegranate, pinenuts and lemon oregano dressing</i>	8.00/12.00

Sandwiches	
Bloomsbury club sandwich <i>Sweet cured bacon, fried egg, chicken, tomato and chips</i> ☉	12.00
Scotch Angus minute steak & onion baguette <i>Horseradish, crème fraiche, fries</i> ☉	14.00
Finger sandwiches <i>Choose from the afternoon tea selection</i>	8.50

Light Meals	
Risotto of local mushrooms & cépes <i>Served with aged parmesan cheese</i>	9.00/14.00
Soft poached egg on toast <i>Fresh butterbeans, pancetta</i>	7.50
Garlic & coriander naan vegetarian pizza <i>Served with house tossed salad</i>	9.50
Omelette Arnold Bennett <i>Creamy smoked haddock and cheese glaze</i>	10.00
Tomato tartare <i>Feta, marinated fennel and olive tapenade</i>	7.50
Burrata mozzarella salad <i>Slow roast vine tomatoes, grilled focaccia</i>	
Antipasti selection <i>With Sardinian music bread and pecorino cream with ricotta</i>	8.50
Potted smoked mackerel <i>With sourdough toast and grilled lemon</i>	8.50
Shrimp cocktail <i>Marie Rose sauce, butter leaf salad, grilled Guinness bread</i>	10.50

☉ Dishes are available 24 hours
(v) Indicates suitable for vegetarians
Prices are in Sterling and include V.A.T. at prevailing rate.

VODKA	
Stolichnava <i>Tambov, Russia</i>	50ml 8.50
Absolut <i>Ahus, Sweden</i>	8.50
Stolichnava <i>Vanilla Tambov, Russia</i>	7.50
Ketel One <i>Citroen Schiedam, the Netherlands</i>	9.00
Belvedere <i>Zyrardow, Poland</i>	9.00
Chase Vodka <i>Herefordshire, England</i>	9.00
Grey Goose <i>Cognac, France</i>	9.50
Sipsmith <i>London, England</i>	9.00

CALVADOS, ARMAGNAC, COGNAC	
Calvados Boulard <i>Tradition Pays D'Auge Lisieux, France</i>	50ml 8.00
Janneau <i>XO AOC Armagnac, France</i>	15.00
Remy Martin <i>VSOP Cognac, France</i>	9.00
Hine <i>Rare VSOP Jarnac, Southern France</i>	11.00
Remy Martin <i>XO Cognac, France</i>	25.00
Hennessy <i>Paradis Cognac, France</i>	60.00

WHITE RUM	
Havana club <i>Anejo Blanco Cardenas, Cuba</i>	50ml 8.00
Bacardi <i>Special Santiago de Cuba, Cuba</i>	8.00
Sagatiba <i>Pura Cachaca Rio de Janeiro, Brazil</i>	8.00

DARK RUM	
Havana Club <i>Special Cardenas, Cuba</i>	50ml 8.00
Havana Club <i>7 year Cardenas, Cuba</i>	9.50
Appleton Estate <i>Extra Santa Cruz, Jamaica</i>	9.50
Mount Gay <i>XO West Indies, Barbados</i>	11.00
Pusser's <i>Navy Rum 15 years British Virgin Islands, Caribbean</i>	12.00

SINGLE MALT	
Glenmorangie <i>Original Ross-shire, Scotland</i>	50ml 9.50
Laphroaig <i>Isle ofIslav, Scotland</i>	9.50
Bowmore <i>12 years Isle ofIslav, Scotland</i>	9.50
Ardbeg <i>10 years Isle ofIslav, Scotland</i>	11.50
Macallan <i>18 years Moray, Scotland</i>	20.00

BLENDS	
Johnny Walker <i>Black Label Ayrshire, Scotland</i>	50ml 8.50
Chivas Regal <i>12 Years Speyside, Scotland</i>	8.50
Bushmills <i>Black Bush County Antrim, Northern Ireland</i>	8.50
Jamesons <i>Whiskey Dublin, Ireland</i>	9.50

BOURBON	
Makers Mark <i>Kentucky, USA</i>	50ml 8.50
Woodford Reserve <i>Kentucky, USA</i>	9.50

For alcohol volumes see bottle labels.
Single measures are available on request.

BEERS AND CIDER

		<i>Bottle</i>
London Pride (England) 500ml		6.00
Meantime London lager (England) 330ml		5.50
Aspall Suffolk Cyder (England) 330ml		5.50
Stella Artois (Belgium) 330ml		5.50
Peroni Nastro Azzuro (Italy) 330ml		5.50
Estrella (Spain) 330ml		5.50
Goose Island Honkers Ale (USA) 330ml		5.50

<i>Draught</i>	<i>1/2 Pint</i>	<i>Pint</i>
Freedom (England)	3.75	5.50
Guinness (Ireland)	3.75	5.50
Featured brewer	3.75	5.50

SOFT DRINKS AND WATER

Tonic, Slimline Tonic 200ml		3.50
Coca Cola, Diet Coke 200ml		3.50
Lemonade 200ml		3.50
Ginger Ale 200ml		3.50
Ginger Beer 200ml		3.50
Soda Water 200ml		3.50
San Pellegrino Sparkling water 300ml/750ml	4.00/5.00	
Acqua Panna Still 330ml/750ml	4.00/5.00	
Elderflower Sparkling Presse 275ml		4.50
Ginger & Lemongrass Sparkling Presses 275ml		4.50

JUCICES

Our juices come from Luscombe in Devon and are all locally produced

Sicilian lemonade 32cl		4.65
Lime crush 32cl		4.65
St. Clements 32cl		4.65
Natural apple juice 24cl		4.25
Pear and apple juice 24cl		4.25
Cranberry crush 32cl		4.65
Blueberry crush 32cl		4.65

APÉRITIFS AND LIQUEURS

		50ml
Amaretto Di Saronno <i>Saronno, Italy</i>		7.50
Baileys <i>Dublin, Ireland</i>		7.50
Campari <i>Milan, Italy</i>		7.50
Cointreau <i>Saint-Barthélemy-d'Anjou, France</i>		7.50
Drambuie <i>Glasgow, Scotland</i>		7.50
Frangelico <i>Canale, Italy</i>		7.50
Kahlua <i>Veracruz, Mexico</i>		7.50
Pimm's No1 <i>London, England</i>		7.50


GIN

		50ml
Plymouth <i>Plymouth, England</i>		7.50
Tanqueray 10 <i>Edinburgh, Scotland</i>		8.50
Bombay Sannhire <i>Laverstoke Mill, Hampshire, England</i>		9.50
Hendricks <i>Girvan, Scotland</i>		9.50
Sipsmith <i>London, England</i>		10.00

Mains

Beer battered fish and chips <i>(gluten free on request)</i> <i>Sea bass, mushy peas and lemon tartare sauce</i>	18.00
Billingsgate Market sea food, Béarnaise sauce and fries <i>(Daily selection)</i>	26.00
Cod goujons, lemon tartare, fries	15.00
Steak and ale pie with mash and buttered greens	17.00

Grills





Scotch Angus sirloin, béarnaise sauce, watercress, chunky chips	24.00
Half grilled chicken, rosemary, lemon & watercress	17.50
English gammon steak, fried egg, capers and anchovies	16.50
Bloomsbury burger 	17.00
<i>Brioche bun, mature cheddar, relish and fries</i>	
<i>Add cheese or bacon for £1.00 each</i>	

Sides

	4.75
Peri peri chips 	
Rocket salad	
Sugar snaps & sesame seeds	
Creamed potato 	
Tossed salad	

Pizza Dishes

All our pizzas are made from stone ground thin based pizza bread, Italian pizza cheese, fresh tomato, and served with a green salad

The Landseer Meat Feast 	15.50
<i>Chicken, salted beef, salami, ham </i>	
Pizza from the Sea	14.50
<i>Prawns, tuna, smoked salmon </i>	
Vegetarian (v) 	11.50
<i>Roast pepper, onion, spinach, aubergine and mozzarella</i>	

Desserts

Purbeck Scoles farm natural ice cream and sorbet selection	6.50
Please choose four from the selection below:	
<i>Fig & honey, champagne & strawberry, sweet fennel, honey comb hash, mango sorbet, quince sorbet, blood orange sorbet, buck fizz sorbet</i>	
Sicilian lemon tart	
Belgian chocolate truffle	
Pan fried strawberries with balsamic & crushed meringue	
Crepes Suzette & blood orange sorbet	
Fruit plate & quince sorbet	
Private Cheese Selection	11.00
<i>Cornish smuggler, Isle of Wight Brie, Vintage Cheddar, Brighton Blue, served with English fruit chutney and grilled fruit bread.</i>	

Some of our menu contain nuts, seeds and other allergens, further information regarding food allergies is available upon request, please ask your server

AFTERNOON TEA AT THE BLOOMSBURY

The hotel was originally built for the Young Women's Christian Association with the foundation stone laid in 1929 and officially opened by Queen Mary. A Royal home for tea to the then Princesses Elizabeth and Margaret, in the same era The Duchess of Kent opened the YWCA Club Swimming Pool, yet to be restored.

If this doesn't take your fancy, indulge in one of our specially mixed 'tea' cocktails or dine from our all day dining offering

The Bloomsbury Traditional Afternoon Tea 35.00

Selection of tea and coffee

Bloomsbury black blend, Earl Grey, Jasmine, Lemon, Green, Peppermint or Espresso, Double Espresso, Americano, Cappuccino, Café Latte

Freshly baked plain and sultana scones
with Devonshire clotted cream and strawberry preserve

Sandwich Selection:

*Salted beef, rocket, Dijon mayonnaise on onion bread
Egg mayonnaise and cress on malted bread
Smoked salmon with crème fraîche on Guinness bread
Cream cheese, chive and cucumber on tomato bread*

Chef's selection of afternoon tea cakes

Glazed fruit tart, lemon meringue, Victoria sponge, fruit loaf

The Bloomsbury Sparkling Tea with The Ridgeview Bloomsbury, Sparkling Wine 38.00

A full traditional afternoon tea with
one glass of Ridgeview Bloomsbury, English Sparkling Wine 150ml

Cocktail Afternoon Tea 40.00

Earl Grey Champagne

Earl Grey tea with pepper infused vodka, crème de pêche, Ridgeview Bloomsbury Sparkling, Sussex

Rooibos High Tea

Red Rooibos stirred with rhubarb liqueur, vanilla, Sipsmiths gin

Georgian Ice Tea

English rum stirred with English breakfast tea, Lillet Blanc and lemon slices

Cream Tea 14.00

Plain and sultana buttermilk scones, Cornish clotted cream and
Strawberry jam served with your choice of tea or coffee

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BRUT CHAMPAGNE AND SPARKLING

	150ml	Bottle
Fantinel Prosecco Extra Dry <i>Italy NV</i>	8.95	45.00
The Ridgeview, Bloomsbury, Cuvée Merret <i>England 2012</i>	10.50	49.00
Moët & Chandon Brut Impérial <i>France NV</i>	13.00	65.00
Veuve Clicquot Yellow Label Brut <i>France NV</i>		70.00
Bollinger La Grande Année <i>France 2004</i>		120.00

ROSÉ CHAMPAGNE AND SPARKLING

	150ml	Bottle
Fantinel Rosé Dry <i>Italy NV</i>	8.95	45.00
Balfour Brut Rosé <i>England NV</i>		65.00
Moët & Chandon Brut Rosé Impérial <i>France NV</i>	14.00	70.00
Bollinger Rosé <i>France NV</i>		95.00

WHITE WINES

	175ml	Bottle
Lanya Chardonnay / Sauvignon Blanc <i>Chile 2014</i>	7.50	26.00
Viognier, Domain Coudoulet, Limoux <i>France 2013</i>	8.50	32.00
Pinot Grigio Grave del Friuli <i>Italy 2013</i>	9.00	35.00
Gruner Veltliner, Weingut Ehmoser <i>Austria 2013</i>	9.00	35.00
Vidal Sauvignon Blanc, Marlborough <i>New Zealand 2013</i>	10.00	38.00
Chablis Gilbert Pico <i>France 2013</i>	13.00	49.00

RED WINES

	175ml	Bottle
Lanya Cabernet Sauvignon <i>Chile 2014</i>	7.50	26.00
Biferno Rosso Reserve <i>Italy 2010</i>	8.00	29.50
Cahors, Clos la Coutael Languedoc <i>France 2012</i>	9.50	36.00
Malbec Pulentia la flor, Mendoza <i>Argentina 2013</i>	10.00	38.00
Vidal Pinot Noir, Hawkes Bay <i>NZ 2012</i>	11.00	45.00
Château Lyonnat, Saint Emilion <i>France 2009</i>	14.00	55.00

Vintages may be subject to change Prices are in Sterling and include V.A.T. at prevailing rate.