

BLOOMSBURY ST.

BAR & RESTAURANT

Starters

Sweet potato and leek soup with smoked paprika oil (v)	£6.50
Mussels, clams and cockles with parsley, garlic and chilly	£9.00
Tempura of squid with wasabi mayonnaise	£7.50
Smoked haddock and sweet corn fishcake with Caesar dressing and pea shoots	£7.50
Salad of Jerusalem artichokes, fennel and green beans with hazelnut dressing (v)	£7.50
Warm tart of feta cheese, caramelised onions, black olives and sun dried tomato (v)	£8.00
Terrine of ham hock, black pudding and chorizo, pea mint dressing and potato salad	£8.00
Duck platter – smoked duck breast, duck confit, seared foie gras, toasted brioche	£14.00

Mains

Roast Portobello mushroom with goats cheese, avocado and rocket salsa (v)	£12.50
Roast pumpkin and ginger risotto with caramelised chestnuts (v)	£11.50
Fillet of sea bass with crab and tomato broth, steamed pak choi and aioli	£19.00
Herb crusted cod fillet with mashed potatoes and lemon and chive butter sauce	£14.50
Roast pheasant with black pudding, fondant potato, Savoy cabbage, onion and rosemary jus	£16.50
Chicken and foie gras pie with wild mushrooms and chive mash	£14.50
Pan fried breast of duck with a ravioli of duck confit, white cabbage, roast garlic, button onions and thyme jus	£17.50
Roast Rack of Lamb with herb crust, spiced aubergine, chick peas and tomato	£24.00
Rib eye steak (aged for 28 days) from Northern Ireland, served with grilled vine tomatoes, chipped potatoes and pink peppercorn sauce	£19.50

Side Dishes

Green salad	£3.50	Mashed potatoes	£3.50
Green beans with shallots	£3.50	Lamb lettuce with plum tomato	£3.50
Creamed spinach	£3.50	Roast root vegetables	£3.50

Desserts

Crème brûlée with berry compote	£6.00
Home-made bread and butter pudding with clotted cream and fresh strawberries	£6.50
White chocolate and raspberry dome with strawberry coulis and mocha cream	£7.00
Warm pear and chocolate tart with vanilla ice cream and Chantilly cream	£6.50
Eton Mess with cranberries	£6.00
Cheese selection	£8.90

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

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Set menu

Starters

Sweet potato and leek soup with paprika oil (v)

Duck liver parfait with fig chutney and toasted brioche

Tempura of squid with Wasabi mayonnaise

Mains

Roast maize-fed chicken breast with parsley potato cakes, sautéed wild mushrooms and pan jus

Organic salmon fillet with crushed potatoes, mango, tomato and pepper salsa, watercress butter sauce

Roast pumpkin and ginger risotto with caramelised chestnuts (v)

Desserts

Warm pear and chocolate tart with vanilla ice cream and Chantilly cream

White Chocolate and raspberry dome with strawberry coulis and mocha cream

Eton Mess with cranberries

Two courses £19.50

Three course £25.00

Redmond Hayward, our celebrated Head Chef has been described in Egon Ronay's restaurant guide as a chef whose "...cooking is laden with class, his creative ideas are always successful because he has an unfailing sense of which flavours really work together and is not beguiled by imagination for its own sake.

A pity that more chefs do not follow the example of this fine culinary craftsman."

Environmental policy

Radisson Edwardian Restaurants are committed to purchasing, transportation, packaging and wastage policies that have minimal environmental impact. We purchase wherever possible produce that is local, seasonal, ethically reared and of the highest quality.