



THE WRITING ROOM

BAR & LOUNGE



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In the heart of Bloomsbury, where the streets once inspired literary legends such as Virginia Woolf and E.M. Forster, we invite you on a journey that blends food with storytelling.

Our menu is a celebration of global cuisine, drawing inspiration from the writers who lived and worked in this historic district. Each dish is a nod to their travels, their stories, and their creative spirit, offering a fusion of tastes from around the globe.

As you enjoy your meal, think of it as more than dining, it's an experience rooted in the rich history of Bloomsbury, where ideas flowed as freely as the flavours on your plate.

Welcome to The Writing Room.

FOR THE TABLE

Marinated Green and Black Olives (ve)	4.95
Puffed Pages (ve) risotto puffed rice chilli crackers	3.95
The Literary Crunch (v) Mexican sweet chilli mixed nuts	3.95
Selection of Artisan Sourdough Bread (v) balsamic vinegar and olive oil	6.95

BOOK CLUB BITES

Choose any 3 small plates for 29.95

Toasted Serrano Garlic Bread serrano ham and Manchego cheese	10.95
Chicken Gyoza filled dumplings with sweet chilli and soy sauce	14.95
The Truffle Tale (v) truffle mushrooms in a garlic and tarragon creamy sauce on toasted sourdough	9.95
Croquettes in the Clouds (ve) cauliflower and chickpea croquettes with tomato chutney	10.95
Calamari Fritos squid rings gently fried in seasoned flour with aioli dip and lemon	11.95
Chicken Popcorn micro cress and sweet chilli sauce	9.95
Planet Friendly Tacos (ve) crushed spiced chickpeas, diced potatoes, avocado, tomato salsa, pickled red onion and fresh coriander	10.95
Tikka Tale Tacos mild chicken tikka, sliced cucumber, avocado, tomato salsa, pickled red onion and fresh coriander	12.95

SHARING PLATTERS

Dorian's Charcuterie selection of air-dried ham, pork salami, smoked beef bresaola and lonza with pickles and grilled focaccia	24.95
Mediterranean Mezze Platter (ve) grilled vegetables, olives, red pepper houmous topped with pomegranate served with flatbread	19.95

SANDWICHES & SALADS

Accompanied with a side of skin on fries

Tuna Melt yellowfin tuna, sweetcorn, mayonnaise, chives and mild cheddar cheese	14.95
The Bloomsbury Book Club Sandwich marinated grilled chicken, mayonnaise, crispy bacon, lettuce, tomato and fried egg	14.95
Prime Steak Sandwich toasted ciabatta filled with sautéed Angus steak strips with mustard mayonnaise, rocket and caramelised onions	15.95
Smashed Avocado Open Sandwich (ve) toasted sourdough topped with crushed avocado, sun blushed tomatoes and a dash of basil oil	13.95
Classic Caesar Salad rosemary croutons, parmesan cheese and creamy anchovy dressing add grilled chicken 5.00 or bacon 3.00	11.95
Vegan Superfood Salad (ve) roasted butternut squash with quinoa, rocket, beetroot and pomegranate	10.95

(V) Vegetarian (VE) Vegan

All prices are inclusive of VAT at the prevailing rate. A discretionary 12.5% service charge will be added to the final bill.
Menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.
Allergens: Gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites.

FAVOURITES

Virginia Woolf's Garden Soup (v) soup of the day with a warm crusty roll	7.95
Udon Adventures (v) stir-fried udon noodles and vegetables with soy sauce	14.95
The Gatsby Burger char-grilled Angus beef burger in a brioche bun with club sauce, gherkins, lettuce, tomato with thick cut chips add bacon or cheddar cheese 2.00 each	19.95
The Cod and the Sea seltzer-battered crispy cod fillet, mushy peas, tartar sauce and lemon with thick cut chips	19.95
Red Thai Penang Vegetable Curry (ve) with basmati rice	17.95
Stuffed Crust Margherita's Manuscript classic Margherita pizza with tomato, mozzarella and fresh basil choose your toppings: 3.00 each ham, chicken, pepperoni, roasted peppers, onion, jalapeño or olives	14.95
Byron's Bolognese authentic al dente spaghetti bolognese with minced beef, vegetables and aromatic herbs topped with grated parmesan	16.95

SIDES

Skin on French Fries with Rosemary Salt (ve)	4.95
Parmesan Potato Wedges (v)	6.95
Sweet Potato Fries (ve)	5.95
Onion Rings (v)	5.95
Herby Buttered Garlic Bread (v)	6.95

SOMETHING SWEET

Apple Lattice Pie (v) warm apple pie with vanilla ice-cream	9.95
Dickens' Sticky Toffee Pudding (ve) warm sticky toffee pudding with caramelised vegan toffee sauce	9.95
Baked Vanilla Cheesecake (v) with fresh berry compote	9.95
Selection of Ice-cream or Sorbet (v) three scoops	8.95
British Cheese Selection (v) with quince jelly, celery, grapes and artisan crackers	11.95

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CHAMPAGNE & SPARKLING WINE

Galanti Prosecco Rosé Extra Dry
Prosecco, Italy

125ml Bottle
9.00 45.00

Da Luca Prosecco
Prosecco, Italy

9.25 45.00

Chapel Down Sparkling Bacchus
Kent, England

12.00 50.00

Baron De Villebourg
Champagne, France

14.50 70.00

Moët & Chandon Brut Impérial
Champagne, France

95.00

Veuve Clicquot Yellow Label Brut
Champagne, France

100.00

Moët & Chandon Rosé
Champagne, France

118.00

WHITE WINE

175ml 250ml Bottle

DRY, REFRESHING, DELICATE

Vita Lucido Pinot Grigio
Veneto, Italy

8.75 10.75 30.00

Chablis Cellier du Valvan
Burgundy, France

62.00

JUICY, FRUIT DRIVEN RIPE

Granfort Chardonnay, Pays d'Oc
Languedoc-Roussillon, France

8.95 11.95 32.00

Reign of Terroir Chenin Blanc, Swartland
Swartland, South Africa

32.00

Rare Vineyards Marsanne-Viognier Pays d'Oc
Languedoc-Roussillon, France

32.00

Gavi di Gavi, Toledana, Domini Villa Lanata
Piemonte, Italy

47.50

ZESTY, HERBACEOUS, AROMATIC

Monte Verde Sauvignon Blanc
Central Valley, Chile

8.75 10.95 30.00

Veramonte Organic Sauvignon Blanc
Casablanca Valley, Chile

10.50 13.50 36.00

Sancerre, Les Collinettes, Joseph Mellot
Loire Valley, France

55.00

125ml is available on request.

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12.5% service charge will be added to the final bill.

RED WINE

175ml 250ml Bottle

JUICY, MEDIUM BODIED, FRUIT LED

Monte Verde Merlot 8.95 11.50 30.00
Central Valley, Chile

Luis Felipe Edwards Lot 40 Cabernet Sauvignon 8.95 11.95 31.00
Rapel Valley, Chile

Marqués de Morano Rioja Crianza 10.50 13.00 35.00
Rioja, Spain

Portillo Malbec, Uco Valley 11.00 14.00 38.00
Mendoza, Argentina

SPICY, PEPPERY, WARMING

Château de l'Estagnol Red, Côtes du Rhône 12.00 14.00 40.00
Rhône Valley, France

Montepulciano d'Abruzzo DOC Minini 31.00
Abruzzo, Italy

Reign Of Terroir Shiraz, Swartland 32.00
Swartland, South Africa

Barbera d'Asti Superiore, Ca Bianca 40.00
Piemonte, Italy

SOPHISTICATED, POLISHED, COMPLEX

Bourgogne Pinot Noir Couvent des Jacobins 50.95
Louis Jadot
Burgundy, France

Fleurie Poncereau, Louis Jadot 56.00
Burgundy, France

ROSÉ WINE

175ml 250ml Bottle

DRY, ELEGANT ROSÉ

Parini Pinot Grigio Rosato delle Venezie 8.95 11.95 32.00
Veneto, Italy

Côtes de Provence Rosé Pure, Mirabeau 48.00
Provence, France

Chateau d'Esclans Whispering Angel Rosé 56.00
Provence, France

125ml is available on request.

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12.5% service charge will be added to the final bill.

COCKTAILS

Espresso Martini vodka, coffee liqueur and freshly ground coffee, shaken and served straight up 13.00

Tommy's Margarita tequila shaken with lime juice and agave nectar served with or without a salted rim, straight up or on the rocks 13.00

Negroni made from one part gin, one-part sweet vermouth and one part Campari garnished with orange peel 13.00

The Classic Pen - Twisted Old Fashioned 13.50
Woodford Reserve, Angostura bitters and maple syrup garnished with orange peel

Tropical Martini vanilla vodka, passion fruit purée, vanilla syrup and lime juice served with a shot of Prosecco on the side 13.50

Woolf's Rosé Spritz pink rose gin, Briottet Liqueur de Rose, fresh lemon, grenadine and Prosecco, topped with soda water 13.50

Mango Bellini a mix of Prosecco, mango purée and mango vodka creating a wonderfully fruity flavour 13.50

Bloomsbury Signature Cocktail Bombay Sapphire, Italicus Rosolio shaken with lime juice, crushed basil and sugar syrup served on the rocks with house foam 13.50

Tiramisu Martini a perfect mix of white chocolate liqueur, Añejo Rum, Amaretto and espresso served with a savoiardi biscuit creating a deliciously sweet flavour 13.50

The Eliot Fizz a sweet-tart gin drink made with rhubarb gin, rhubarb liqueur and raspberry gin topped with lemonade and cranberry juice 13.50

COCKTAIL OF THE DAY

Ask your server for today's special 13.75

VIRGIN COCKTAILS

Virgin Colada coconut cream, pineapple juice, coconut syrup shaken and garnished with a pineapple slice 8.95

Virginia's Garden Mojito (choose from Classic, Mango, Strawberry or Passion Fruit) lime, mint and sugar syrup with a dash of soda water 8.95

LOW AND NO

Glass Bottle

Lucky Saint 0.0 ABV 5.50

Caleño Light & Zesty 50ml 0.5 ABV 6.25

Seedlip Spice 0.0 ABV 6.25

Guinness 0.0 ABV 6.75

Old Mout Berries & Cherries 0.0 ABV 7.00

Bottega Sparkling 0% White 0.0 ABV 6.50 22.00

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GIN

Gordon`s	50ml	8.00
Beefeater Pink		8.00
Whitley Neill Rhubarb and Ginger		9.00
Whitley Neill Raspberry		9.00
Bombay Sapphire		9.00
Tanqueray Flor de Seville		9.00
Hendrick`s		10.25
Tanqueray No. 10		11.00
Monkey 47		16.00

VODKA

Absolut	50ml	7.75
Kettle One Vodka		8.75
Tito`s Handmade Vodka		9.25
Ciroc Red Berry		9.50
Belvedere Vodka		9.75
Grey Goose		12.00
Grey Goose Le Citron		12.00

WHISKY

BLENDED	50ml
Monkey Shoulder	9.00
Johnnie Walker Black Label	9.50
IMPORTED	50ml
Jack Daniels No. 7	7.25
Jameson	8.25
Bulleit Bourbon Frontier	9.00
Maker`s Mark	9.50
Woodford Reserve	13.00
AGED MALTS	50ml
Glenmorangie	10.75
Highland Park 12 yrs	11.50
Glenlivet 12 yrs	12.00
Glenfiddich 12 yrs	13.00
Talisker 10 yrs	14.00
Hibiki Suntory Harmony	17.50
The Dalmore 12 yrs	19.25
Lagavulin 16 yrs	19.25
Macallan Double Cask 12 yrs	19.50
Oban 14 yrs	22.00

25ml is available on request. Prices are inclusive of VAT at the prevailing rate. A discretionary 12.5% service charge will be added to the final bill.

BRANDY

Courvoisier VS 9.50

Janneau Armagnac

Remy Martin VSOP Mature Cask Finish 13.50

Martell Blue Swift 14.50

Martell XO 33.00

RUM

Captain Morgan Original Dark 6.50

Captain Morgan Spiced Gold

Havana Club 3 yrs

Havana Club 7 yrs

The Kraken Black Spiced

Diplomático Reserva Exclusiva

APÉRITIFS & BITTERS

Martini Rosso

Martini Blanco

Martini Dry

Pimms No.1

Aperol

Campari

50ml

10.50

50ml

6 **Cointreau** 3.95

7 **Tia Maria** 3.95

8 **Jägermeister** 4.25

9 **Kahlúa** 4.25

1 **Luxardo Sambuca dei Cesari** 4.25

50ml

5 **Passoá** 4.95

5.00 **Grand Marnier** 5.50

5 **Baileys Irish Cream** 50ml 6.95

6.25

6.50

6.50

TEQUILA

Olmecca Silver 4.75

Olmecca Reposado 4.75

Don Julio Reposado 6.00

Patrón Silver 7.00

50ml

LIQUEURS

Malibu 3.75

Southern Comfort 3.95

Disaronno Amaretto 4.25

Agwa 4.25

25ml

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DRAUGHT BEER & CIDER

	Half Pint	Pint
Stella Artois	3.75	6.75
Camden Hells	4.00	7.25
Camden Pale Ale	4.25	7.50
Mahou	4.25	7.50
Guinness	4.00	7.75
Goose Island Midway	4.25	7.75

BOTTLED BEER & CIDER

Peroni 300ml	5.95
Madri 330ml	6.00
Corona 300ml	6.25
Meantime London Pale Ale 300ml	6.50
London Pride 300ml	6.50
Estrella Daura Damm (Gluten Free) 300ml	6.95
Magners Original 568ml	7.00
Old Mout Kiwi & Lime 500ml	8.50
Old Mout Berries & Cherries 500ml	8.50

MIXERS, JUICES & SOFT DRINKS

Draught Schweppes 200ml	2.75
Coke / Diet Coke / Lemonade 200ml	3.00
London Essence Tonic Water 200ml	3.50
London Essence Light Tonic Water 200ml	3.50
London Essence Ginger Beer 200ml	3.50
London Essence Soda Water 200ml	3.50
Redbull 250ml	5.25
Firefly Revitalising Juice Drink Peach & Green Tea 330ml	6.50
Firefly Revitalising Juice Drink Kiwi, Lime & Mint 330ml	6.50
Kingsdown (Still / Sparkling) 330ml	3.50
Kingsdown (Still / Sparkling) 750ml	4.50



HOT DRINKS

	Regular
Caffè Latte	4.10
Cappuccino	4.10
Caffè Americano	3.95
Caffè Mocha	4.10
Hot Chocolate	4.10
	Single Double
Espresso	2.70 3.45
Make it your drink: add syrup	0.50

TEA

English Breakfast

Earl Gray

Green Tea

Peppermint Tea

Rooibos Tea

Lemon and Ginger

Other Herbal Teas

TWG Premium Teas

Small Pot
3.00 £5.00

3.50 5.65

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