

# THE CORAL ROOM

AT THE BLOOMSBURY

2 Courses £38 | 3 Courses £45

## STARTERS

- Crushed Avocado on Toasted Sourdough VE  
*roasted vine tomatoes, chilli jam, "feta"*
- Healthy Banana Split VE  
*homemade granola, coconut yoghurt, berries, peanut butter dressing*
- Severn & Wye Smoked Salmon  
*homemade Guinness bread, crème fraîche*
- Vanilla Chia Pudding VE  
*maple walnuts, caramelised banana, honeycomb*
- Tuscan-Style Gazpacho V  
*Cacio e Pepe*  
*hand-cut rigatoni, crispy chicken, pecorino*

## THE EGGS

- 1 muffin as starter | 2 muffins as main  
*St Ives Eggs, classic English muffin, homemade hollandaise*
- Royal  
*Severn & Wye smoked salmon*
- Benedict  
*Kessler ham*
- Florentine V  
*sautéed spinach*
- Bloomsbury, butter-poached lobster  
*£10 supplement per muffin*

## MAINS

- Shakshuka, whipped Greek yoghurt, grilled flatbread, coriander V*
- Bloomsbury Cheeseburger, smash patty of aged British beef, gherkins, cheddar, onion*
- Native Lobster Roll, Marie Rose sauce, avocado, lettuce | £10 supplement*
- Waffles, fresh berries V or cured bacon & maple syrup*
- Chicken & Waffles, fried egg, jalapeño dressing, maple glaze*
- Courgette & Artichoke Risotto, greens, peas, black truffle, Jerusalem artichokes crisps VE*
- 'Nduja on sourdough, fried hen's egg*

## DESSERTS

- Classic Vanilla Creme Brûlée, Irish Butter shortbread V GF*
- Dark Chocolate Fondant, almond tuile, fior di latte ice cream V GF*
- Rum Baba, English strawberries, wild strawberry sorbet V*
- Raspberry Ripple Cremeaux, sable crumble, lemon curd, raspberry ripple ice cream V GF*
- Ice cream & Sorbet Selection V GF*  
*Vanilla | Strawberry | Vegan chocolate | Fior de latte | Raspberry ripple*  
*Blackcurrant sorbet | Mango sorbet | Lemon sorbet*

## WELLNESS NON-ALCOHOLIC COCKTAILS £13

- Everleaf Mountain & LE White*  
*Peach and Jasmine Soda*  
*A floral, bittersweet aperitif with cherry blossom, strawberry and rosehip.*
- Doyle Twilight Spritz*  
*A sophisticated citrus blend with a fragrant orange aroma and a sweet and mysterious warmth of ginger root.*
- Pomona Brut - Sparkling Honey Wine*  
*A naturally fermented blend made with delicate apple blossom honey, fresh ginger, cardomom and zingy orange peel.*

# THE CORAL ROOM

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. Our suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.

THE DOYLE COLLECTION

LONDON • DUBLIN • WASHINGTON DC • CORK • BRISTOL