

THE CORAL ROOM

AT THE BLOOMSBURY

STARTERS

Tuscan Style Gazpacho V **£12**
herb croutons

Smoked Scottish Salmon **£18**
Dill, preserved lemon, herb dressing, mango

Grilled Octopus **£19**
'nduja aioli, caponata salsa

Beef Tartare **£21 | £32**
Cured egg yolk, capers, gherkin, parsley, garlic emulsion, toasted sourdough, fries

Hand-Picked Devonshire Crab **£18**
radish salad, brown crab brioche

Chicken & Duck Terrine **£17**
Lardo, gherkins, chutney, sourdough

Cacio e Pepe **£17 | £30**
Hand-cut rigatoni, crispy chicken, pecorino

Burrata V **£18**
Dukkah spice, sliced peaches, citrus dressing, seeded crackers

SALADS

Brown Shrimps & Shaved Cabbage **£18**
Hazelnuts, chervil, mustard dressing

Pea & Bean Salad **£17**
Chicory, endive, Ash Goat's Cheese, beans, fennel, citrus, shaved yellow beetroot

Bloomsbury Green Buddha Bowl VE **£17**
Kale, spinach, quinoa, avocado, beans & peas, lemon dressing

Sicilian Melon, Sorrel & Pistachio **£17**
Dukka spice, crunchy pancetta

Caesar Salad **£18**
Dry-cured bacon, rosemary croutons, parmesan, anchovy dressing

Add grilled chicken £12 | Tiger prawns or octopus £14

MAINS

Chicken Milanese, rocket, parmesan **£28**

Grilled salmon, warm potato salad, sea herbs, lemon beurre Blanc **£29**

Massaman red curry, sweet potatoes, bok choy, baby corn, steamed rice V **£28**

Add grilled chicken £12 | Tiger prawns £14

Chargrilled Aubergine, tahini, almond & mint salad V **£28**

SANDWICHES

Served with fries

Classic Club Sandwich **£19**
Chicken, bacon, egg, avocado, chipotle mayo

The Bloomsbury Burger **£21**
Aged beef smash patty, gherkin, Montgomery cheddar, lettuce, tomato, onion

Wagyu Pastrami Sandwich **£21**
Wagyu pastrami, hot mustard, pickle, Swiss cheese

Native Lobster Roll **£26**
Marie Rose sauce, avocado, lettuce

SIDES

Fries VE **£6**

Twineham Grange & Truffle Fries V **£9**

Bulls Heart Tomato Salad, shallots & chives VE **£8**

Grilled Asparagus, anchoïade & pecorino romano **£9**

Sautéed Mixed Beans, feta, capers, crispy shallots, olive oil **£8**

Endive Salad, house dressing, radish **£7**

Sautéed Jersey royals, seaweed butter **£7**

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