

THE CORAL ROOM

AT THE BLOOMSBURY

DESSERTS

Classic Vanilla Creme Brûlée V GF **£12**

Irish butter shortbread

Dark Chocolate Fondant V GF **£12**

Almond tuile, fior di latte ice cream

Rum Baba V **£12**

English strawberries, wild strawberry sorbet

Lemon & Matcha Tiramisu V **£12**

Matcha savoyardi, yuzu, raspberry

Raspberry Ripple Cremeaux V GF **£12**

Sable crumble, lemon curd, raspberry ripple ice cream

Selection of French & British Cheeses **£19**

Fruit crackers, sourdough, apricot chutney

DESSERT COCKTAILS

Irish Lady's Affogato **£15**

*Five Farms Irish cream, single espresso,
vanilla ice cream, cherry sauce*

Brandy Alexander **£17**

*Camus Cognac, dark crème de cacao,
single cream, orange liqueur, nutmeg*

Calypso Coffee **£17**

*Mijenta tequila, fair coffee liqueur,
dark chocolate, single cream*

Grasshopper **£16**

*Merrys strawberry cream liqueur,
crème de menthe, white crème de cacao*

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.

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