

# 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*
- Minestrone d'Autunno V  
*Beans, seasonal vegetables, pasta*
- Pumpkin & Pecorino Mafalde V  
*Sage cream, toasted hazelnuts*

## 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*
- Roasted Celeriac Risotto, *baked celeriac, smoked almonds, fresh autumn truffle* V
- 'Nduja on sourdough, *fried hen's egg*

## DESSERTS

- Classic Vanilla Creme Brûlée, *Ugandan vanilla, Irish butter shortbread* V GF
- Dark Chocolate Fondant, *cocoa tuile, vanilla ice cream* V GF
- Guinness Treacle Tart, *fior di latte ice cream* V
- Ice cream & Sorbet Selection V GF
- Vanilla | Strawberry | Vegan chocolate | Fior de latte | Raspberry ripple*
- Blackcurrant sorbet | Mango sorbet | Lemon sorbet | Strawberry sorbet*

## WELLNESS NON-ALCOHOLIC COCKTAILS £13

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