

THE CORAL ROOM

AT THE BLOOMSBURY

STARTERS

Minestrone d'Autunno V **£12**

Beans, seasonal vegetables, pasta

Cured Smoked Scottish Salmon **£18**

Pickled beetroot, horseradish crème, dill oil

Beef Tartare **£21**

*Cured egg yolk, capers, gherkin, parsley,
garlic emulsion, toasted sourdough*

Hand-Picked Crab **£18**

Celeriac & apple rémoulade, sourdough

Pressed Guinea Fowl & Duck Terrine **£17**

Spiced apple chutney, house pickles, sourdough

Pumpkin & Pecorino Mafalde V **£17**

Sage cream, toasted hazelnuts

Burrata V **£18**

Grilled grapes, pumpkin dukkah, seeded cracker

Grilled Octopus **£19**

Padrón peppers salsa, smoked cods roe emulsion

SALADS

Salt-Baked Beetroot Salad V **£18**

Whipped goat's cheese, maple vinaigrette

Chicory & Pear Salad **£16 | £24**

*Blue cheese, spiced pecans, fennel,
citrus, beetroot mustard glaze*

Green Goddess VE **£17 | £25**

*Kale, spinach, quinoa, avocado,
sprouting beans, lemon dressing*

Caesar Salad **£18 | £26**

*Dry-cured bacon, rosemary croutons,
parmesan, anchovy dressing*

Add: Grilled chicken £12

Tiger prawns or octopus £14

MAINS

Crab & Prawn Linguine, tomato bisque, chilli butter, tarragon **£32**

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

Grilled Trout, warm potato salad, sea herbs, lemon beurre blanc **£29**

Beef Tartare, cured egg yolk, capers, gherkin, parsley, garlic emulsion, fries **£32**

Thai-Spiced Pumpkin Curry, baby corn, pak choi, jasmine rice VE **£30**

Add grilled chicken £12 | Tiger prawns £14

Confit Jerusalem Artichoke, superstraccia, basil oil, pine nuts, shallots VE **£28**

Black Angus Grass-Fed Beef - 200g fillet or 250g rib-eye, charred onion hearts, Bloomsbury steak butter, fries **£47**

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

SIDES

Fries VE **£6**

Truffle Fries, aged parmesan V **£9**

Roasted Heritage Carrots, honey & thyme VE **£8**

Sautéed Baby Potatoes, lemon & sage V **£8**

Beef Tomato Salad, nori dressing VE **£9**

Autumn Leaf Salad, mustard & radish V **£7**

Sautéed Sprouting Broccoli V **£11**

Garlic & chilli, tomato & pecorino

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