

THE CORAL ROOM

AT THE BLOOMSBURY

DESSERTS

Classic Creme Brûlée V GF **£12**

Ugandan vanilla, Irish butter shortbread

Chocolate Fondant V GF **£12**

Cocoa tuille, vanilla ice cream

Guinness Treacle Tart V **£12**

Fior de latte ice cream

Baked Cheesecake V **£12**

Blackberries, London honey, gingernuts

Fig Leaf Panna Cotta V **£12**

Caramelised figs, Earl Grey gel, sable, pistachio crumble

Ice Cream & Sorbet Selection V GF **£4.5 per scoop**

Vanilla | Strawberry | Vegan chocolate | Fior de latte | Raspberry ripple

Blackcurrant sorbet | Mango sorbet | Lemon sorbet

Artisan Selection of French & British Cheese **£21**

Chutney, crackers

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