

THE CORAL ROOM

AT THE BLOOMSBURY

2 Courses £38 | 3 Courses £45

STARTERS

- Minestrone V
Beans, pasta, seasonal vegetables
- 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
- Pumpkin & Pecorino Mafalde V
Sage & butternut 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 with Caviar
£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*
- Chicken Milanese, *parmesan, rocket, anchovies, fried egg, lemon dressing*
- Roasted Celeriac Risotto, *baked celeriac, smoked almonds, fresh winter 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, fior di latte* V GF
- Guinness Treacle Tart, *vanilla 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

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 | GF Gluten-Free

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