

THE CORAL ROOM

AT THE BLOOMSBURY

DESSERTS

Classic Crème Brûlée GF* **£12***Ugandan vanilla, Irish butter shortbread*Chocolate Fondant V GF **£12***Cocoa tuile, fior di latte*Guinness Treacle Tart V **£12***Vanilla ice-cream*Smoked Sticky Toffee Pudding **£12***Clotted cream, Five Farms caramel sauce*Pistachio Christmas Wreath (to share) **£21***Paris-Brest, pistachio crème, vanilla ice-cream*Ice Cream & Sorbet Selection V GF **£4.5 per scoop***Fior di latte | Chocolate | Vanilla | Vegan Chocolate | Pistachio | Strawberry
Raspberry | Lemon | Blackcurrant | Mango*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*

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V Vegetarian | VE Vegan | GF Gluten-Free | GF* Gluten-Free upon request

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