

THE CORAL ROOM

AT THE BLOOMSBURY

PLATTERS

Selection of French & British Hard Cheese **£12**

Coppa **£12**
Air-dried pork collar

Mortadella **£12**
Dry-cured ham, pistachios

Finocchiona **£12**
Fennel sausage

Mixed Platter **£17**

SNACKS

Marinated Nocellara Olives VE **£6**Verdi Arancini, *Taleggio, pecorino* GF **£12**Sea Trout Tartare, *avocado, sesame cone* **£13**

Pan Con Tomate, *toasted sourdough, marinated tomato salsa, ana maria anchovies* **£13**
(without anchovies, VE)

Charred Padron Peppers, *lemon aioli* VE **£12**Crunchy Chicken & Waffles, *jalapeño, hot honey glaze, gherkins* **£14**Vegan 'Nduja Sourdough, *sourdough, Stracciatella* VE **£12**Fries **£6** | Truffle Fries **£9**

BURGERS & SANDWICHES

Served with fries

The Bloomsbury Burger, *aged beef smash patty, gherkin, Montgomery cheddar, lettuce, tomato, onion* **£21**

Festive Club Sandwich, *turkey, stuffing, egg, cranberry mayo, tomato, lettuce* **£19**Wagyu Pastrami Sandwich, *hot mustard, gherkin, Swiss cheese* **£21**Mini Sliders, *three mini-Bloomsbury burgers* **£16**

SWEETS

Beignets, *New Orleans style, powdered sugar* **£7**Artisan Selection of French & British Cheese, *chutney, crackers* **£19**

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