

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

Smoked Sticky Toffee Pudding, clotted cream, Five Farms caramel sauce 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, cardamom 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