

# THE CORAL ROOM

AT THE BLOOMSBURY

## PLANT BASED AFTERNOON TEA

£39 per person

*Including a glass of Rathfinny Vegan Rosé Brut  
or non-alcoholic alternative*

### SAVOURY

Marinated cucumber & cream cheese  
Heritage tomato & basil pesto  
Vegan feta, apricot chutney & rocket  
Roasted red pepper & hummus  
Mini avocado toast, micro coriander

### SWEETS

Classic pear & almond tart  
Cru Virunga chocolate macarons  
Raspberry & Bourbon vanilla cheesecake  
Banana cake vanilla cream, candied pecans

### SCONES

Plain & sultana scones  
*Our freshly baked scones are served  
with strawberry & hibiscus jam, plant butter*

### ENGLISH SPARKLING WINE

Rathfinny Classic Cuvée  
*East Sussex, England*  
125ml £17 | Bottle £89

Rathfinny Rosé  
*East Sussex, England*  
125ml £21 | Bottle £99

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

# THE CORAL ROOM

AT THE BLOOMSBURY

## TEA SELECTION

### RONNEFELDT TEA

*On a quest to find the ultimate tea for the Afternoon Tea, we journeyed together with Ronnefeldt Tea to find unique teas with distinctive character and inherent quality that cannot be replicated anywhere else in the world.*

### BLACK TEA

English Breakfast  
*A gentle Ceylon tea with the unmistakeable lively flavour*

Earl Grey  
*Flowery Darjeeling with bergamot flavour*

Irish Whisky Cream  
*Flavoured black tea with whiskey & chocolate flavour*

Red Roses  
*Flavoured blend of black & green tea with rose flavour*

### CHAI TEA

Vanilla Chai  
*Smooth, sweet & creamy mixed blend of ginger, cardamom & cloves with a gentle taste of vanilla*

### WHITE TEA

Honeymoon  
*Sweet forest honey, juicy lemon with subtle ginger*  
Pai Mutan Melon  
*White tea with melon flavour*

### GREEN TEA

Green Dragon, *traditional Chinese tea with delicate fragrant tartness*

### FLAVOURED GREEN TEA

Jasmine Pearls, *traditional Chinese tea with jasmine blossoms. The leaves of this precious speciality from China are plucked by hand and rolled into small ballas*

Lychee Goji, *tropical green tea with flavours of cherry, goji berries, pomegranate, cranberry & blue mallow flowers*  
Matcha, *fine powdered green tea with a bright, emerald, green colour & rich taste*

### HERBAL INFUSION

Camomile, *mild tart-flowery herbal infusion from whole camomile blossoms*

Moroccan Mint, *the renowned gunpowder pellets melded with fresh mint*

Verbena, *a smooth & delicate tea with beautiful citrus taste*

Rooibos Magic Africa, *a herbal infusion full flavoured & creamy. That's the way traditional rooibos from the cedar mountains taste best*

### FRUIT INFUSION

Granny's Garden, *flavoured fruit infusion with rhubarb & cream flavour*

### SPARKLING TEA | ADDITIONAL £11

#### Saicho Darjeeling

*This black tea is grown in the foothills of the Himalayas in Darjeeling, India, the tea has notes of wood spice, nectarine & muscatel & has a subtle astringency*

#### Saicho Hojicha

*This unique tea has a deep umami character & notes of nori seaweed, roasted hazelnut, & delicate smoke, with dry & woody tannins*

#### Saicho Jasmine

*Scented with jasmine blossoms, this green tea from Fuding, in Fujian province, China, has a delicate floral aroma & notes of apple sherbet, lychee & vanilla*