

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

Rum Baba V **£12**

Winter citrus crème fraîche

Smoked Sticky Toffee Pudding **£12**

Clotted cream, Five Farms caramel sauce

Pecan Pie V **£12**

Whipped chocolate ganache, pecans, fior di latte

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*

THE CORAL ROOM

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