

# 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*

## 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*

Asparagus Risotto, *green peas, smoked almonds, fresh truffles V*

'Nduja on sourdough, *fried hen's egg*

## DESSERTS

Rhubarb & Ginger Crème Brûlée, *caraway shortbread V GF*

Amaretto Pain Perdu, *whipped mascarpone, smoked almonds, milk chocolate feuilleté V*

Sticky Toffee Pudding, *toffee sauce, vanilla ice cream 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, cardomom and zingy orange peel.*

# THE CORAL ROOM

V Vegetarian | VE Vegan | GF Gluten-Free | GF\* Available as Gluten-Free

Please let a member of our team know about any allergies or intolerances before ordering. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. Our suppliers work closely with British producers to source seasonal ingredients, in support of a true 'field to fork' approach. All ingredients have been carefully selected with the highest standards of animal welfare and ethical sourcing.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

THE DOYLE COLLECTION

LONDON · DUBLIN · WASHINGTON DC · CORK · BRISTOL