BAR SNACKS ALL DAY

THE CORAL ROOM

AT THE BLOOMSBURY

PLATTERS

Selection of French Hard Cheeses V **£12**

Artisan Selection of French & British Cheeses, *chutney, crackers* V **£19**

Coppa **£12**
Air-dried pork collar

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

Finocchiona **£12**
Fennel sausage

Mixed Platter **£17**

SEAFOOD

Sea Trout Tartare, *avocado, sesame cone* **£13**

Taramasalata Dip, *seeded crackers* **£16**

SNACKS

Marinated Nocellara Olives VE **£6**

Verdi Arancini, *Taleggio, pecorino* V **£12**

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

Charred Padrón Peppers, *lemon aioli* V **£12**

Crispy Fried Chicken, *aioli* **£14**

Stracciatella on Toast, *vegan 'Nduja, smoked almonds* V **£12**

Fries VE **£6** | Truffle Fries V **£9**

BURGERS & SANDWICHES

Served with fries

The Doyle Signature Irish Cheese Toastie, *cheddar, Gruyere, parmesan, Dijon mustard, nutmeg on toasted sourdough bread* **£16**

The Bloomsbury Burger, *aged beef smash patty, gherkin, Montgomery cheddar, lettuce, tomato, caramelised onion* **£20**

Club Sandwich, *chicken, bacon, egg, avocado, chipotle mayo* **£18**

Wagyu Pastrami Sandwich, *hot mustard, gherkin, Swiss cheese* **£18**

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