

THE CORAL ROOM

AT THE BLOOMSBURY

2 Courses £38 | 3 Courses £45

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.

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

Turkish Eggs
Poached eggs, creamy yogurt, garlic-Aleppo chilli butter, fresh herbs, grilled sourdough

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*

Pain Perdu, *soft French-style brioche toast, seasonal fruit, mascarpone, shaved chocolate, fresh berries*

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 & Caraway Crème Brûlée, *ginger nut biscuits V*

Sticky Toffee Pudding, *toffee sauce, vanilla ice cream V*

Ice cream & Sorbet Selection V GF
Vanilla | Strawberry | Vegan chocolate | Fior de latte | Banoffee
Blackcurrant sorbet | Mango sorbet | Lemon sorbet | Raspberry sorbet

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