

THE CORAL ROOM

AT THE BLOOMSBURY

2 Courses £38 | 3 Courses £45

STARTERS

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

Tuscan-Style Gazpacho V
Cacio e Pepe
hand-cut rigatoni, crispy chicken, pecorino

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
£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*

Courgette & Artichoke Risotto, *greens, peas, black truffle, Jerusalem artichokes crisps VE*

'Nduja on sourdough, fried hen's egg

DESSERTS

Classic Vanilla Creme Brûlée, *Irish Butter shortbread V GF*

Dark Chocolate Fondant, *almond tuile, fior di latte ice cream V GF*

Rum Baba, *English strawberries, wild strawberry sorbet V*

Raspberry Ripple Cremeaux, *sable crumble, lemon curd, raspberry ripple ice cream V GF*

Ice cream & Sorbet Selection V GF

Vanilla | Strawberry | Vegan chocolate | Fior de latte | Raspberry ripple

Blackcurrant sorbet | Mango sorbet | Lemon 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,
cardamom and zingy orange peel.*

THE CORAL ROOM

V Vegetarian | VE Vegan

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