

THE CORAL ROOM

AT THE BLOOMSBURY

WELLNESS DRINKS

Cold pressed juice **£5**
Orange | Apple | Grapefruit

Add Booster: £5

LIVENER

This invigorating elixir is the perfect party pick-me-up. Enjoy euphoric feels from guayusa, guava leaf and schisandra and big flavours from vibrant berries bright aromatics and heat.

SOCIAL ELIXIR

This dark herbal elixir is the ultimate social companion and mood elevator. Natural, blissful feeling with lion's mane mushroom, yerba mate and damiana. Full-bodied and bittersweet with a curious savoury bite.

HOT BEVERAGES

COFFEE

Espresso **£4.5** | Double Espresso **£5** | Americano **£6**
Macchiato **£5** | Cappuccino **£6** | Latte **£6** | Flat White **£6**

SELECTION OF RONNEFELDT TEA **£6**

English Breakfast | Earl Grey | Green Dragon | Moroccan Mint | Fruity Camomile
Sweet Berries | Darjeeling Summer Gold | Lemon Fresh | Ayurveda Herbs & Ginger

MAINS

Full Irish **£19**

*Copper Maran eggs, sweet-cured bacon, sausage, hash brown, field mushroom, Clonakilty black pudding, grilled plum tomato
Crushed avocado on sourdough toast, roasted vine tomatoes, Graceburn feta, basil **£13.5**
*Add 2 poached Copper Maran eggs | £3.5**

Omelette, *your choice of onions, tomatoes, mushrooms, cheese or ham* GF **£12**

Chapel & Swan smoked salmon & Copper Maran poached eggs, *house Guinness bread, crème fraiche, lemon* **£17**

Eggs Royale | Benedict | Florentine V, *toasted English muffin, hollandaise* **£17 | £14 | £14**

Waffles, *fresh berries V or cured bacon & maple syrup* **£13**

Granola yoghurt pots, *natural, coconut or greek with granola, banana & blueberries V* **£8.5**

Fresh fruit salad VE/GF **£6.5**

Baker's pastry basket, *selection of freshly baked viennoiserie V* **£7**

SIDES

Plum tomato | Mushrooms | Avocado **£3**

Sweet-cured bacon | Conakilty black pudding | Sausage **£3.5**

2 Copper Maran Eggs (*any style*) **£3.5**

Salmon **£5**

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.

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