

THE CORAL ROOM

AT THE BLOOMSBURY

APERITIF COCKTAILS

Venetian Spritz £16

A light and elegant cocktail with a sweet-bitter, citrus, spicy and tropical, Select Aperitivo, Soda water and Prosecco.

French 75 £22

A refreshing and citrusy sparkling gin cocktail that packs a punch. It's perfect for any celebratory occasion.

Negroni Sbagliato £16

A bitter sweet, citrusy cocktail made with prosecco, vermouth and Campari, giving it a light and crisp taste.

STARTERS

Tuscan-Style Primavera Ribollita V £11

Smoked Scottish Salmon £16

Dill, preserved lemon, herb dressing, burnt citrus

Beef Tartare £17

Cured Copper Maran egg, capers, gherkin, parsley, garlic emulsion, toasted sourdough

Hand-Picked Devonshire Crab £18

Black radish, brown crab brioche

Duck Parfait £16

Glazed lardo, pickles, chutney, sourdough

Burrata V £17

Dukkah spice, sweet walnuts, citrus dressing, seeded crackers

SALADS

Caesar Salad £16

Dry-cured bacon, rosemary croutons, parmesan, anchovy dressing

Brown Shrimps & Shaved Cabbage £17

Hazelnuts, chervil, mustard dressing

Spring Pea Salad V £16

Chicory, endive, Ash Goat's Cheese, broad beans, fennel, citrus, shaved yellow beetroot

Green Buddha Bowl VE £15

Kale, spinach, quinoa, avocado, beans & peas, lemon dressing

Add grilled chicken or tiger prawns | £12

MAINS

Chicken Milanese, rocket, parmesan £29

Roasted salmon, potatoes, sea herbs, wild garlic & butter £31

Massaman red curry, sweet potatoes, bok choy, baby corn, steamed rice V £26

Glazed hispi cabbage, pickled walnuts, pumpkin, kombu, lemon emulsion, herb crumbs VE £23

Add grilled chicken or tiger prawns | £12

SANDWICHES

Served with fries

Club Sandwich £16

Chicken, bacon, Copper Maran egg, avocado, chipotle mayo

The Bloomsbury Burger £16

Aged smash patty, diced onion, pickle, American cheddar

Wagyu Pastrami Sandwich £19

Wagyu pastrami, hot mustard, pickle, Swiss cheese

SIDES

Fries VE £6

Twineham Grange & truffle fries V £8

Bulls Heart Tomato Salad, shallots & chives VE £7

Broad Bean & Pea Cassoulet £7

Roasted Artichokes, feta, capers, lemon-parsley olive oil £7

Roasted Kalettes, anchovy, pecorino £7

Spring Endive Salad, house dressing, radish £7

Crushed Potatoes, seaweed butter £7

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.

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