

# THE CORAL ROOM

AT THE BLOOMSBURY

## PLATTERS

Selection of French & British Hard Cheese **£11**

Coppa **£11**  
*Air-dried pork collar*

Felino **£11**  
*Dry-cured saucisson*

Finocchiona **£11**  
*Fennel sausage*

## SNACKS

Marinated Nocellara olives VE **£6**

Crispy Fried Chicken, *garlic aioli, chicken salt* **£12**

Kale & Clavero Tempura, *'Nduja mayo (without 'Nduja, VE)* **£8**

Pan con Tomate, *shaved & marinated tomatoes, anchovies (without anchovies, VE)* **£12**

Winter Mushrooms on Toast, *hand-picked wild mushrooms, truffle on sourdough VE* **£12**

Charred Padron Peppers, *jalapeño dressing, Fromage blanc, lardo (without lardo, VE)* **£11**

Crunchy Chicken & Waffles, *jalapeño, hot honey glaze, gherkins* **£13**

'Nduja Sourdough, *warm 'nduja on sourdough (spicy)* **£11**

## BURGERS & SANDWICHES

The Bloomsbury Burger, *aged smash patty, diced onion, pickle, American cheddar* **£14**

Club Sandwich, *chicken, bacon, Copper Maran egg, avocado, chipotle mayo* **£15**

Wagyu Pastrami Sandwich, *Wagyu pastrami, hot mustard, pickle, Swiss cheese* **£17**

Mini Sliders, *three mini-Bloomsbury burgers* **£16**

Fries **£6**

Truffle Fries **£8**

## SWEETS

Beignets, *New Orleans style, powdered sugar* **£6**

Artisan selection of French & British cheese, *chutney, crackers* **£17**

# 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