

THE CORAL ROOM

AT THE BLOOMSBURY

2 Courses £38 | 3 Courses £45

STARTERS

Crushed avocado on toasted sourdough, *roasted vine tomatoes, chilli jam, "feta"* VE

Healthy banana split, *homemade granola, coconut yoghurt, berries, peanut butter dressing* VE

Severn & Wye smoked salmon, *homemade Guinness bread, crème fraiche*

Vanilla chia pudding, *maple walnuts, caramelised banana, honeycomb* VE

Tuscan-Style Primavera Ribollita V

THE EGGS

1 muffin as starter | 2 muffins as main

Copper Maran eggs on classic English muffin, *homemade hollandaise*

Royal, *Severn & Wye smoked salmon*

Benedict, *Kessler ham*

Florentine, *sautéed spinach* V

Bloomsbury, *butter-poached lobster* | £10 supplement per muffin

MAINS

Shakshuka, *whipped Greek yoghurt, grilled flatbread, coriander* V

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

Native Lobster Roll, *Marie Rose sauce, avocado, lettuce* | £10 supplement

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

Chicken and waffles, *fried Copper Maran egg, jalapeno dressing, maple glaze*

Truffle & artichoke risotto, *aged pecorino, toasted pine nuts, artichoke crisps* V

'Nduja on sourdough, *fried Copper Maran egg*

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