

THE BLOOMSBURY

THE DOYLE COLLECTION • LONDON

PRIVATE DINING MENU

3 courses | £75 per person

House Baked Bread & Irish Butter V

STARTERS

Minestrone d'Autunno V

Beans, seasonal vegetables, pasta

Pressed Guinea Fowl & Duck Terrine

Spiced apple chutney, house pickles, sourdough

Burrata V

Rhubarb, dukkah, lavash crackers

Cured Smoked Scottish Salmon

Pickled beetroot, horseradish crème, dill oil

MAINS

Grilled Salmon

Peas, broad beans, trout rose, fennel nage

Thai-Spiced Pumpkin Curry VE

Baby corn, pok choy, jasmine rice

Slow-Roast Corn Fed Chicken (half),

Aji Amarillo & preserved lemon, winter salad, thyme jus

Asparagus Risotto V

Green peas, smoked almonds, fresh truffles

DESSERTS

Rhubarb & Caraway Crème Brulée V

Gingernut biscuit

Amaretto Pain Perdu V

Whipped mascarpone, smoked almonds, milk chocolate feuilleté

Sticky Toffee Pudding V

Toffee sauce, vanilla ice cream

Selection of Tea & Coffee

V - Vegetarian | VE - Vegan | V/VE Vegan on request

*As standard steak is cooked as medium for full party. 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 itemizes the allergenic ingredients of each where applicable. VAT at the prevailing rate.