THE BLOOMSBURY

DOYLE COLLECTION · LONDON

IN-ROOM DINING MENU

To order breakfast, please complete the breakfast card and place it outside your door before O3:00.

Menu available 12:00 - 22:00

AFTERNOON TEA AT THE BLOOMSBURY

Served from 1pm to 4pm

Enjoy the best of British traditions at Dalloway Terrace with our quintessentially British Afternoon Tea. A selection of homemade cakes and tarts, delicious sandwiches and freshly baked scones with Devonshire clotted cream and homemade jam.

WINE & DINE

You can join us at Dalloway Terrace, our enchanting À La Carte restaurant. If you're looking to host a larger party enquire about our exquisite events space. How about a private dinner for up to 26 in our Seamus Heaney Library?

Or a large gathering of 300 for a drinks reception in our elegant George V.

For events enquries please email: london_events@doylecollection.com

FANCY A TIPPLE?

Here at The Bloomsbury we have the vibrant salon- bar, The Coral Room, open from 10am daily. With stunning decor, an extensive English Sparkling Wine list and our 'Great Irish Tour' cocktail menu.

The Bloomsbury Club Bar, open from Tuesday to Saturday from 5pm, has live music and mystical cocktails to transport you to the 1920's.

Whether it's a cosy night cap, or a catch up with friends - we've got you covered!

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To make a reservation in our restaurant or bar call our team on 'O'.

STARTERS

SEASONAL SOUP OF THE DAY VE /£12

BURRATA, roast candy beetroot salsa, pickled samphire V /£16
VENISON CARPACCIO, parsnip crisps, truffle & pecorino dressing /£17
GRILLED TIGER PRAWNS, smoked garlic butter, samphire /£17

SANDWICHES

Served with fries

CLASSIC CLUB SANDWICH /£16

NATIVE LOBSTER ROLL, Marie rose sauce, avocado, lettuce /£25

DRY AGED CHEESEBURGER, bacon, club sauce, sesame bun /£23

CHARGRILLED SIRLOIN CIABATTA, caramelised onions, rocket, Stilton /£19

SALADS

Add grilled chicken or tiger prawns | £10

CAESAR SALAD, dry cured bacon, rosemary croutons, Parmesan & anchovy dressing /£15

SEARED TUNA NIÇOISE, soft boiled egg, green beans, black olives, Jersey royals, sundried tomatoes Small £18 /Large £32

HERITAGE CAULIFLOWER, roast sunflower seed hummus, castle franco, pomegranate & fermented chilli dressing VE /£13

SUPERFOOD SALAD, quinoa, beetroot, vegan feta, edamame, broccoli, pomegranate dressing VE /£16

MAINS

CHICKEN MILANESE, rocket & parmesan salad /£28

ROASTED FILLET OF ORGANIC SALMON, pea purée, fava beans, tomato berries, chive oil /£28

WILD MUSHROOM & SHARPHAM SPELT RISOTTO truffle & parmesan crisps, tarragon oil V/VE /£26

PORTLAND CRAB FRESH LINGUINE, datterini tomatoes, chilli & lemon /£29

SIDFS

TWINEHAM GRANGE & TRUFFLE FRIES V /£8

FRIES V | CHIPS VE /£6

POTATO GRATIN, Winter black truffle V /£8

GREEN BEANS, candied salted peanuts, tahini dressing V /£6

WINTER ROOT VEGETABLES SALAD, Sherry dressing V /£6

DESSERTS

CLASSIC VANILLA CRÈME BRÛLÉE, Irish butter shortbread V /£9

CRU VIRUNGA CHOCOLATE FONDANT

Maldon sea salt, buttermilk ice cream ∨ /£11

APPLE TART TATIN, Vanilla ice cream V /£12

Please allow 15 minutes

RICOTTA CHEESECAKE, fig, orange & pistachio V /£12

PAXTON & WHITFIELD CHEESE BOARD, oat crackers & apricot chutney $/\pounds16$

BREAKFAST

COFFEE & TEA

Americano /£6 | Espresso /£4.5 | Macchiato /£5

Cappuccino /£6 | Latte /£6 | Flat White /£6

English Breakfast | Earl Grey | Green Dragon | Moroccan Mint

Fruity Camomile | Sweet Berries | Darjeeling Summer Gold

Lemon Fresh | Ayurveda Herbs & Ginger /£6

TOAST £1.5

White, wholegrain or mixed

CONTINENTAL

Selection of cured & smoked meats, Paxton & Whitfield farmhouse cheeses, yoghurt & chia pots and a selection of fruits /£21

MAINS

CRUSHED AVOCADO ON SOURDOUGH TOAST with roasted vine tomatoes, basil & Graceburn feta & basil V /£12

Add 2 poached Copper Maran eggs /£3.5

FULL ENGLISH

Copper Maran eggs, sweet-cured bacon, sausage, field mushroom, Clonakilty black pudding, grilled plum tomato /£15 Full English with continental buffet /£29

OMFIFTTE

with your choice of onions, tomatoes, mushrooms, cheese or ham $\operatorname{\mathsf{GF}}/\pounds10$

CHAPEL & SWAN SMOKED SALMON & POACHED EGGS House Guinness bread, crème fraiche, lemon /£14

EGGS BENEDICT /£12 OR FLORENTINE $^{\rm V}$ /£11 OR ROYALE/£13 with toasted English muffin, hollandaise

BUTTERMILK PANCAKES with cured bacon & maple syrup GF /£13

Allergens on back

WINE

CHAMPAGNE	125ml	Bottle
Perrier-Jouët Grand Brut NV	£18	£105
Perrier-Jouët Blanc de Blancs NV	£26	£160
Perrier-Jouët Blason Rosé NV	£26	£150
Perrier-Jouët 'Belle Epoque' 2014		£310
Laurent Perrier Rosé NV		£150
Krug Grande Cuvée 169éme Ed. NV		£475
Armand de Brignac 'Ace of Spades' NV		£52O
Dom Pérignon 2010		£475
SPARKLING	125ml	Bottle
	£15	£80
Rathfinny Classic Cuvée Brut 2018, West Sussex, England		
Rathfinny Rosé Brut 2018, West Sussex, England	£19	£104
Rathfinny Blanc de Blancs 2018, West Sussex, England	£20	£100
Rathfinny Blanc de Noirs 2018, West Sussex, England	£20	£108
WHITE	175ml	Bottle
Marsanne-Viognier, Chemin de la Serre 2022, Pays d'Oc, France	£12	£42
Gavi di Gavi, Terre Antiche 2022, Piedmont, Italy	£13	£44
Albariño, Bodegas Gallegas 'Sentidiño' 2022, Rias Baixas, Spain	£14	£50
Sauvignon Blanc, Greywacke 2022, Marlborough, New Zealand	£17	£70
Pouilly-Fuissé, Domaine Jean-Pierre Séve 'Terroir' 2021	£18	£76
Burgundy, France		
Sancerre, Millet-Roger 2022, Loire, France	£18	£74
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WINE

ROSÉ	175ml	Bottle
Maison Mirabeau, 'Pure' 2021, Provence, France	£16	£62
Maison Mirabeau, 'Etoile' 2021, Provence, France	£19	£72
Château d'Esclans, 'Whispering Angel' 2021, Provence, France	£17	£60
RED	175ml	Bottle
Sangiovese, Armigero Riserva 2018 , Emilia Romagna, Italy	£13	£45
Pinot Noir, Domaine Chene 2021, Burgundy, France	£16	£55
Rioja Reserva, El Coto 'Coto de Imaz' 2017, <i>Rioja, Spain</i>	£17	£62
Shiraz, Mitolo 'Jester' 2019, McLaren Vale, Australia	£16	£55
Château Macquin 2019, Saint-Georges-Saint-Émilion, France	£19	£76
Crozes-Hermitage, Domaine Etienne Pochon 2018, Rhône, France	£19	£69

Cocktails & spirits available in your minibar

In accordance with the Weights & Measures Act 1995 the measures for the sale on the premises is 50ml. Wines are sold by the glass at 175ml and champagne at 125ml. Wine is also available in 125ml serving.

Includes 20% VAT. For ABV please see bottle.

SOFTS

Sparkling Water 25cl /£4 75cl /£6.5

Still Water 25cl /£4 75cl /£6.5

Coca Cola, Diet Coke /£5

Elderflower Presse /£5

Apple, Orange or Cranberry Juice /£5

London Essence Ginger Beer, Soda Water,

Tonic Water, Ginger Ale /£5

BEER & CIDER

by bottle
Freedom English Lager 33Oml /£6.5
Freedom English Pale Ale 33Oml /£6.5
Guinness 33Oml /£6.5
SASSY Cidre Rose 33Oml /£7.5
SASSY Cidre Poire 33Oml /£7.5

HOT BEVERAGES

Macchiato /£5 Espresso /£4.5 Double Espresso /£5

Americano, Cappuccino, Latte, Flat White /£6

English Breakfast, Earl Grey, Green Leaf Tea, Jasmine, Peppermint /£6

FRESH JUICES £5

Orange, Apple, Grapefruit, Cranberry

Our Coffee is from Bailies Direct Trade Coffee who source their coffee from ethical and sustainable sources.

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 where applicable. A discretionary service charge of 12.5% and a tray charge of £4 will be added to your bill. Please note that at peak times there may be a wait on your food order. We apologise for any inconvenience this may cause. If you require refrigeration for special food items, medicines, or wish your mini bar to be emptied please call our guest services team on ext. 'O'