

THE BLOOMSBURY

DOYLE COLLECTION • LONDON

PRIVATE DINING MENU

STARTERS

Celeriac soup,
crispy shallots, truffle **VE** £12

Sesame-crusted tuna tatki with sweet soy,
pickled apple & ponzu £16

Buffalo burrata with Isle of White tomatoes,
rocket & salsa verde **V** £15

Beef carpaccio,
pickled shallots, rocket, shaved parmesan, aged balsamic dressing £16

Mixed heritage beetroots with orange,
dandelion, ricotta & seeded biscuits **V** £14

Suffolk smoked salmon with lemon,
capers and Guinness bread £15

Seared Isle of Skye scallops,
butternut puree, grilled fennel, apple salad **GF** £18

Ham hock terrine,
pickled vegetables, smoked mayonnaise, sourdough £16

Heritage tomato tart,
lovage pesto, burnt ash goat's cheese, rocket **V** £14

Lobster & Cornish crab risotto,
crispy samphire, tarragon oil £20

Please choose one starter for your group

V - Vegetarian | **VE** - Vegan | **GF** - Gluten Free

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.

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MAINS

Corn-fed Devonshire chicken breast,
wild mushrooms & pressed truffle potatoes, truffle jus GF £28

Baked dukkah spiced aubergine,
soft herb, bulgur wheat, rose harissa, pomegranate labneh V £21

Fillet of cod,
hipsi cabbage, roasted celeriac, wild mushrooms, hazelnut butter £32

Lamb rump with crushed potatoes,
savoy cabbage pancetta, glazed carrots, wild garlic jus £35

Grilled organic salmon fillet,
crushed jersey royals, charred tender stem broccoli, chive hollandaise £28

Crispy five-spiced tofu,
black rice pilaf, green chilli, coriander chutney, coconut raita VE £24

Fillet of Scottish long horn beef,
truffle mash, girolles, bone marrow jus £38

Gressingham duck breast,
dauphinoise potatoes, heritage baby carrots, glazed figs, cider jus £34

Fillet of halibut,
buttered leeks, sea herbs, shrimp, shellfish bisque £38

Spiced lentil cake,
sweet potato puree, wilted baby spinach, uraf chilli dressing VE £24

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DESSERTS

Baked vanilla cheesecake,
seasonal berries, crystallised hazelnuts v £10

Dark chocolate delice,
griotte cherries, crème fraiche sorbet v £10

Peanut butter brownie,
honeycomb ice cream v £10

White chocolate & raspberry parfait,
lavender, shortbread v £10

Apple tarte tatin,
rum & raisin ice cream v £10

Baked lemon tart,
crème fraiche sorbet v £10

Paxton & Whitfield farmhouse cheeses,
oat crackers, chutney & jam £14.5

Please choose one dessert for your group

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