

THE BLOOMSBURY

THE DOYLE COLLECTION • LONDON

IN-ROOM DINING MENU

To order breakfast, please complete the breakfast card
and place it outside your door before 03:00

Menu available 12:00 - 22:00

AFTERNOON TEA AT THE BLOOMSBURY

Served from 12pm to 4pm

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

WINE & DINE

Join us at Dalloway Terrace - our enchanting À La Carte restaurant. If you are looking to host a larger party, please enquire about our exquisite events spaces. How about a private dinner for up to 26 guests in our Seamus Heaney Library, or a large gathering of up to 300 guests for a drinks reception in our elegant George V?

For events enquiries please email: london_events@doylecollection.

FANCY A TIPPLE?

Here at The Bloomsbury, you can enjoy drinks and light bites at our vibrant salon-bar, The Coral Room, open from 9am daily. Think stunning decor, an extensive English Sparkling Wine list and our creative cocktail menus.

The Bloomsbury Club Bar, open from Tuesday to Saturday from 5pm, offers live jazz music and a curated cocktail list complimented by the oak-panelled, speak-easy setting. Whether it's a cosy night cap, or a catch-up with friends - we've got you covered at The Bloomsbury!

To make a reservation in our restaurant or bars call our team on '0'.

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 & a selection of fruits

MAINS

Crushed Avocado on Sourdough Toast **V** £13.5

Roasted vine tomatoes, basil & Graceburn feta

Add 2 poached free-range eggs £3.5

Full Irish £19

Free-range eggs, sweet-cured bacon, sausage, hash brown, field mushroom, Clonakilty black pudding, grilled plum tomato

Full Irish with continental buffet £32

Omelette **GF** £12

Your choice of onions, tomatoes, mushrooms, cheese or ham

Chapel & Swan Smoked Salmon & Poached Eggs £17

House Guinness bread, crème fraîche, lemon

Eggs Benedict £14 | Florentine **V** £14 | Royale £17

Toasted English muffin, hollandaise

Waffles £13

Cured bacon & maple syrup

Porridge £9

Selection of fruit & your choice of milk

Allergens on back

ALL DAY DINING

Served from 12pm to 10pm

STARTERS

Minestrone d'Autunno V £12

Beans, seasonal vegetables, pasta

Cured Smoked Scottish Salmon £18

Pickled beetroot, horseradish cream, dill oil

Beef Tartare £21

Cured egg yolk, capers, gherkin, parsley, garlic emulsion, toasted sourdough

Hand-Picked Crab £18

Celeraic rémoulade, sourdough, apple gel

Pressed Guinea Fowl & Duck Terrine £17

Spiced apple chutney, house pickles, sourdough

Pumpkin & Pecorino Mafalde V £17

Sage cream, toasted hazelnuts

Burrata V £18

Grilled grapes, pumpkin dukkah, seeded cracker

SANDWICHES

Served with fries

Classic Club Sandwich £19

Chicken, bacon, egg, avocado, chipotle mayo

The Bloomsbury Burger £21

Aged beef smash patty, gherkin, Montgomery cheddar, lettuce, tomato, onion

Wagyu Pastrami Sandwich £21

Hot mustard, pickle, Swiss cheese

SALADS

Salt-Baked Beetroot Salad V £18

Whipped goat's cheese, maple vinaigrette

Chicory & Pear Salad £17

Blue cheese, spiced pecans, fennel, citrus, beetroot mustard glaze

Green Goddess VE £17

Kale, spinach, quinoa, avocado, sprouting beans, lemon dressing

Caesar Salad £18

Dry-cured bacon, rosemary croutons, parmesan, anchovy dressing

Add grilled chicken £12, tiger prawns or octopus £14

MAINS

Crab & Prawn Linguine £32

Tomato bisque, chilli butter, tarragon

Chicken Milanese £28

Rocket, parmesan

Grilled Trout £29

Warm potato salad, sea herbs, lemon beurre blanc

Pan-Roasted Hake £32

Coco bean & girolle cassoulet, marinated rainbow chard

Beef Tartare £32

Cured egg yolk, capers, gherkin, parsley, garlic emulsion, fries

Thai-Spiced Pumpkin Curry **VE** £30

Baby corn, pak choi, jasmine rice

Add grilled chicken £12, tiger prawns £14

Confit Jerusalem Artichoke **VE** £28

Superstraccia, basil oil, pine nuts, pomegranate

Slow-Roast Corn-Fed Chicken (half) £31

Aji amarillo glaze, watercress salad

Roasted Celeriac Risotto **V** £29

Baked celeriac, smoked almonds, fresh autumn truffle

Black Angus Grass-Fed Beef - 200g fillet or 250g rib-eye £47

Charred onion hearts, Bloomsbury steak butter, fries

SIDES

Fries **VE** £6 | Truffle Fries, aged parmesan **V** £9

Roasted Heritage Carrots, honey & thyme **VE** £8

Sautéed Baby Potatoes, lemon & sage £8

Beef Tomato Salad, nori dressing **VE** £9

Autumn Leaf Salad, mustard & radish £7

Sautéed Sprouting Broccoli, garlic & chilli, tomato & pecorino £11

DESSERTS

Classic Crème Brûlée, Ugandan vanilla, Irish butter shortbread **V GF** £12

Chocolate Fondant, cocoa tuile, vanilla ice cream **V** £12

Guinness Treacle Tart, fior di latte ice cream **V** £12

Allergens on back

CHILDREN'S MENU

MAINS

Dry-Aged Beef Burger £13
Mayfield Swiss, fries

Grilled Chicken Breast £12
Roasted baby potato, green beans

Grilled Salmon £13
Baby potatoes, peas

Linguine V £9
Tomato sauce, mozzarella

Chicken Milanese £13
Parmesan, rocket, fries

DESSERTS

Ice Cream Selection V
One scoop £2 | three scoops £5

Fresh Fruit Salad V £5

Chocolate Brownie V £6
Ice cream

WINE

CHAMPAGNE

	125ml	Bottle
Charles Heidsieck Brut Réserve NV	£19.5	£115
Charles Heidsieck Rosé Réserve NV	£26	£148
Charles Heidsieck Blanc de Blancs NV	£32	£156
Moët & Chandon Brut NV		£110
Moët & Chandon Rosé NV		£140
Telmont Réserve Brut NV		£90
Telmont Rosé NV		£120
Bollinger Spéciale Cuvée 1500ml NV		£262
Krug Grande Cuvée 169ème Ed. NV		£490
Dom Pérignon 2010		£490

SPARKLING

	125ml	Bottle
Rathfinny Classic Cuvée Brut 2018, <i>East Sussex, England</i>	£17	£89
Rathfinny Rosé Brut 2018, <i>East Sussex, England</i>	£21	£99
Rathfinny Blanc de Blancs 2018, <i>East Sussex, England</i>	£26	£125
Maison Mirabeau, 'La Folie' NV, <i>Côtes de Provence, France</i>	£17	£75

WINE

ROSÉ

	175ml	Bottle
Maison Mirabeau, 'Pure' 2021, <i>Côtes de Provence, France</i>	£17	£64
Château d'Esclans, 'Rock Angel' 2022, <i>Côtes de Provence, France</i>	£22	£79
Maison Mirabeau, 'Etoile' 2021, <i>Côtes de Provence, France</i>	£19	£74

RED

	175ml	Bottle
Sangiovese, Armigero Riserva 2018, <i>Emilia Romagna, Italy</i>	£14	£47
Pinot Noir, Cantoalba La Ronciere 2021, <i>Lincantén, Chile</i>	£15	£47
Rioja Reserva, El Coto 'Coto de Imaz' 2018, <i>Rioja, Spain</i>	£18	£64
Malbec, Durigutti 2022, <i>Mendoza, Argentina</i>	£17	£57
Cabernet Sauvignon, Fog Mountain 2022, <i>California, USA</i>	£19	£95

WHITE

	175ml	Bottle
Marsanne-Viognier, Chemin de la Serre 2022, <i>Pays d'Oc, France</i>	£13	£45
Pinot Grigio, Ca' di Alte 2022, <i>Veneto Italy</i>	£14	£50
Albariño, Bodegas Gallegas 'Sentidiño 2022, <i>Rias Baixas, Spain</i>	£16	£54
Sauvignon Blanc Greywacke 2022, <i>Marlborough, New Zealand</i>	£17	£72
Sancerre, Millet-Roger 2021, <i>Loire, France</i>	£19	£76
Pouilly-Fuissé Domaine Jean-Pierre Sève 'Terroir' 2021, <i>Burgundy, France</i>	£19	£78

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 £6

Elderflower Presse £6

Apple, Orange or Cranberry Juice £6

Fever-Tree Ginger Beer, Soda Water,

Tonic Water, Ginger Ale £6

BEER & CIDER

By the bottle

Freedom English Lager 330ml £7

Freedom English Pale Ale 330ml £7

Guinness 330ml £7

SASSY Cidre Rosé 330ml £8

SASSY Cidre Poire 330ml £8

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. All prices are inclusive of VAT. We strive to source all of our fish and seafood from sustainable sources.

Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs. If you require refrigeration for special food items, medicines, or wish your minibar to be emptied please call our guest services team on ext. '0'

@HotelBloomsbury