

# THE BLOOMSBURY

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 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 enquiries please email: [london\\_events@doylecollection.com](mailto: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 '0'.**

## STARTERS

GIN & CITRUS CURED CORNISH MACKEREL  
cucumber, granny smith apple, bronze fennel /£14

BLACK ANGUS GRASS FED BEEF TARTARE  
quail egg, Melba toast /£17

BURRATA  
roast candy beetroot salsa, pickled samphire V /£16

## 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 /£16

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

*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 169ème Ed. NV		£475
Armand de Brignac 'Ace of Spades' NV		£520
Dom Pérignon 2010		£475

## SPARKLING

	125ml	Bottle
Rathfinny Classic Cuvée Brut 2018, <i>West Sussex, England</i>	£15	£80
Rathfinny Rosé Brut 2018, <i>West Sussex, England</i>	£19	£90
Rathfinny Blanc de Blancs 2018, <i>West Sussex, England</i>	£20	£100
Rathfinny Blanc de Noirs 2018, <i>West Sussex, England</i>	£20	£108

## WHITE

	175ml	Bottle
Gavi di Gavi, Terre Antiche 2022, <i>Piedmont, Italy</i>	£13	£44
Albariño, Bodegas Gallegas 'Sentidiño' 2022, <i>Rias Baixas, Spain</i>	£14	£50
Sauvignon Blanc, Greywacke 2022, <i>Marlborough, New Zealand</i>	£17	£70
Pouilly-Fuissé, Domaine Jean-Pierre Séve 'Terroir' 2021 <i>Burgundy, France</i>	£18	£76
Sancerre, Millet-Roger 2022, <i>Loire, France</i>	£18	£74

## WINE

### ROSÉ

	175ml	Bottle
Maison Mirabeau, 'Pure' 2021, <i>Provence, France</i>	£16	£62
Maison Mirabeau, 'Etoile' 2021, <i>Provence, France</i>	£19	£72
Château d'Esclans, 'Whispering Angel' 2021, <i>Provence, France</i>	£17	£60

### RED

	175ml	Bottle
Nero d'Avola, Vigneti Zabu 'Il Passo Verde' 2021, <i>Sicily, Italy</i>	£13	£45
Beaujolais, Dominique Morel 2021, <i>Beaujolais, France</i>	£14	£45
'Vinha Grande' Casa Ferreirinha 2020, <i>Douro, Portugal</i>	£15	£55
Rioja Reserva, El Coto 'Coto de Imaz' 2017, <i>Rioja, Spain</i>	£17	£62
Shiraz, Mitolo 'Jester' 2019, <i>McLaren Vale, Australia</i>	£16	£55
Château Macquin 2019, <i>Saint-Georges-Saint-Émilion, France</i>	£19	£76
Crozes-Hermitage, Domaine Etienne Pochon 2018, <i>Rhône, France</i>	£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.

## 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

## DESSERTS

### CLASSIC VANILLA CRÈME BRÛLÉE

Irish butter shortbread V /£9

### MALT AND SPELT TART

cocoa & Guinness ice cream V /£10

### CRU VIRUNGA CHOCOLATE FONDANT

brown butter caramel, buttermilk ice cream, cocoa tuile V /£12

*Please allow 15 minutes*

### COFFEE BREAST PARISIEN

praline, five farms caramel sauce V /£11

### ALMOND PANNA COTTA

apricot sorbet, almond crumbs, blossom honey V /£10

### PAXTON & WHITFIELD CHEESE BOARD

oat crackers & apricot chutney /£16

*Allergens on back*

# 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

### OMELETTE

with your choice of onions, tomatoes, mushrooms, cheese or ham GF /£10

### CHAPEL & SWAN SMOKED SALMON & POACHED EGGS

House Guinness bread, crème fraiche, lemon /£14

EGGS BENEDICT /£12 OR FLORENTINE V /£11 OR ROYALE/£13

with toasted English muffin, hollandaise

### BUTTERMILK PANCAKES

with cured bacon & maple syrup GF /£13

*Allergens on back*

## 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 330ml /£6.5

Freedom English Pale Ale 330ml /£6.5

Guinness 330ml /£6.5

SASSY Cidre Rose 330ml /£7.5

SASSY Cidre Poire 330ml /£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