

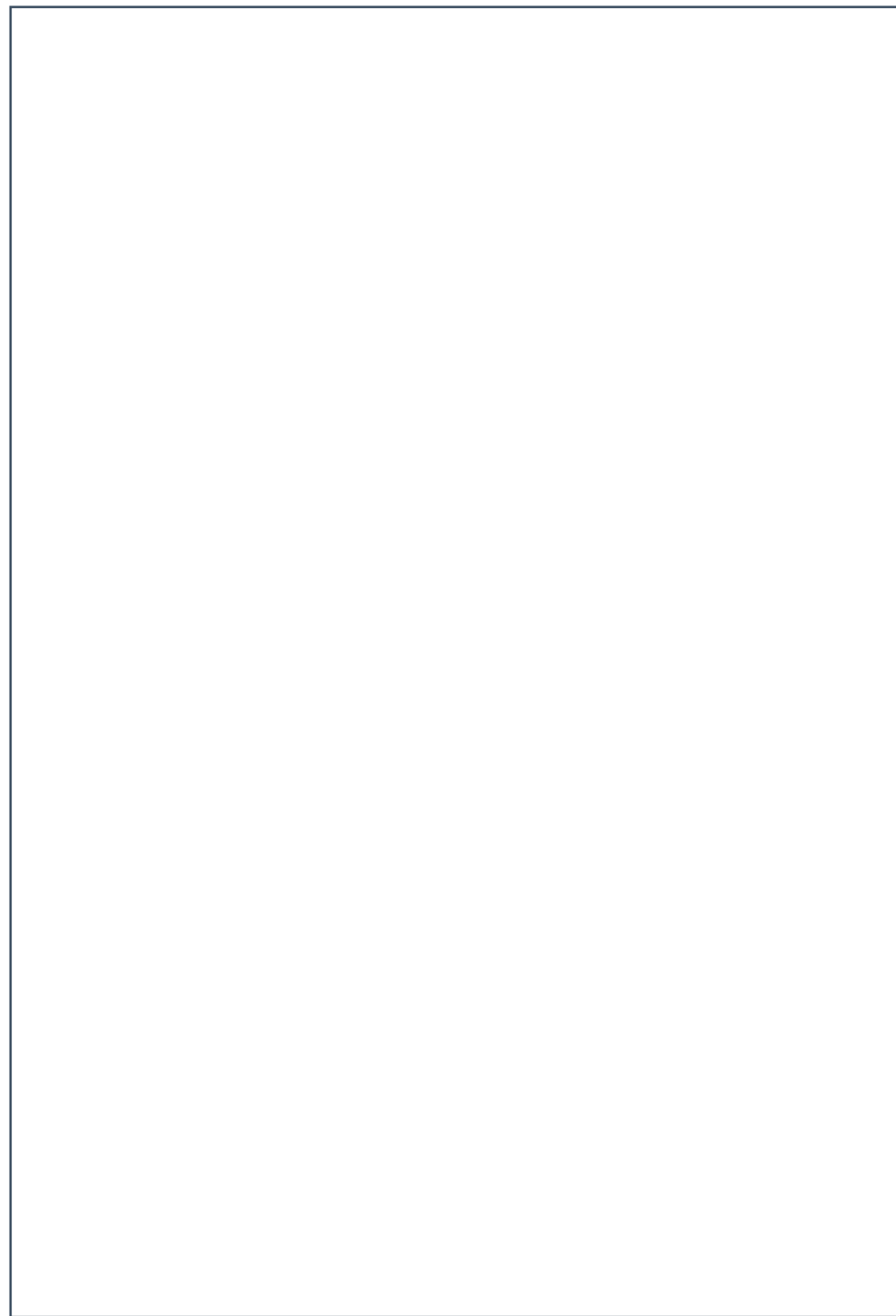
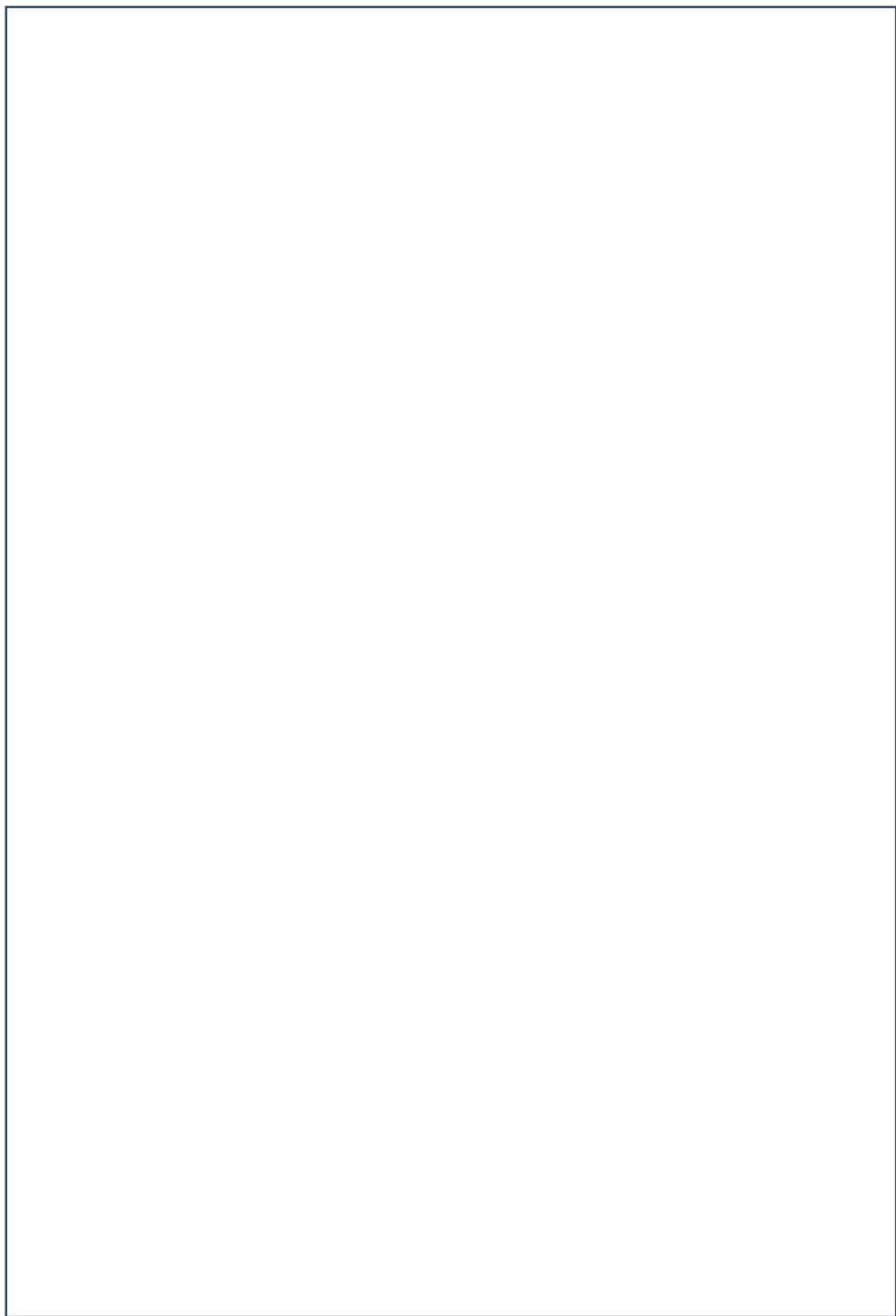
# THE BLOOMSBURY

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



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. '0'

 TheBloomsburyHotel  @HotelBloomsbury @HotelBloomsbury

## 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 spaces.

How about a private dinner for up to 26 in our Seamus Heaney Library? Or a large gathering of up to 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'.**

## 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 /£24

### MAINS

#### CRUSHED AVOCADO ON SOURDOUGH TOAST

with roasted vine tomatoes, basil & Graceburn feta & basil **V** /£13.5

Add 2 poached Copper Maran eggs /£3.5

#### FULL IRISH

Copper Maran eggs, sweet-cured bacon, sausage, hash brown field mushroom, Clonakilty black pudding, grilled plum tomato /£19

Full Irish with continental buffet /£32

#### OMELETTE

with your choice of onions, tomatoes, mushrooms, cheese or ham **GF** /£12

#### CHAPEL & SWAN SMOKED SALMON & POACHED EGGS

House Guinness bread, crème fraiche, lemon /£17

EGGS BENEDICT /£14 OR FLORENTINE **V** /£14 OR ROYALE/£17

with toasted English muffin, hollandaise

WAFFLES, with cured bacon & maple syrup /£13

PORRIDGE, with a selection of fruit & your choice of milk /£9

*Allergens on back*

## WINE

### CHAMPAGNE

125ml Bottle

Charles Heidsieck Brut Réserve NV £18 £98

Charles Heidsieck Rosé Réserve NV £25 £145

Charles Heidsieck Blanc de Blancs NV £31 £154

Bollinger Spéciale Cuvée 1500ml NV £260

Krug Grande Cuvée 169ème Ed. NV £475

Dom Pérignon 2010 £475

### SPARKLING

125ml Bottle

Rathfinny Classic Cuvée Brut 2018, West Sussex, England £15 £80

Rathfinny Rosé Brut 2018, West Sussex, England £19 £104

Rathfinny Blanc de Blancs 2018, West Sussex, England £20 £100

Maison Mirabeau, 'La Folie' NV, Côtes de Provence, France £13 £59

### WHITE

175ml Bottle

Marsanne-Viognier, Chemin de la Serre 2022, Pays d'Oc, France £12 £42

Pinot Grigio, Ca' di Alte 2022, Veneto Italy £13 £48

Albariño, Bodegas Gallegas 'Sentidiño 2022, Rias Baixas, Spain £14 £50

Sauvignon Blanc, Greywacke 2022, New Zealand £17 £70

Chardonnay, London Cru 2022, West Sussex, England £18 £60

Sancerre, Millet-Roger 2021, Loire, France £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
Sangiovese, Armigero Riserva 2018, <i>Emilia Romagna, Italy</i>	£13	£45
Pinot Noir, Cantoalba La Ronciere 2021, <i>Lincantén, Chile</i>	£14	£45
Rioja Reserva, El Coto 'Coto de Imaz' 2018, <i>Rioja, Spain</i>	£17	£62
Malbec, Durigutti 2022, <i>Mendoza, Argentina</i>	£16	£55
Cabernet Sauvignon, Fog Mountain 2022, <i>California, USA</i>	£19	£60
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.

## ALL DAY DINING

### STARTERS

SOUP OF THE DAY **VE** /£11

ORGANIC ROYAL SMOKED SALMON  
horseradish cream, heritage radish, lemon /£16

SEASONAL GAME TERRINE  
pickles, toasted brioche /£15

BURRATA  
heritage tomatoes, basil pesto, seeded cracker **V** /£14

### SANDWICHES

*Served with fries*

CLASSIC CLUB SANDWICH /£16

WILD MUSHROOM CROQUE MONSIEUR /£14

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

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

### SALADS

*Add grilled chicken or tiger prawns / £12*

CAESAR SALAD  
dry cured bacon, rosemary croutons,  
Parmesan & anchovy dressing /£16

HERITAGE BEETROOT  
goat cheese mousse, pickled walnut, balsamic /£15

BLOOMSBURY SALAD  
Quinoa, avocado, beetroot, soya beans,  
vegan feta salad, lemon dressing **V** /£15

*Allergens on back*

## MAINS

CHICKEN MILANESE,  
rocket & Parmesan /£28

PAN ROASTED SALMON,  
crush potatoes, salty fingers, shellfish bisque /£28

MUSHROOM & ARTICHOKE RISOTTO,  
winter black truffle V /£26

200G FILLET, BLACK ANGUS GRASS-FED,  
Café de Paris butter, fries /£45

## SIDES

FRIES VE /£6

HERBY BUTTERED BABY POTATOES, smoked Maldon salt V /£6

TWINEHAM GRANGE & TRUFFLE FRIES V /£8

GREEN BEANS, confit shallots & lemon butter /£6

ISLE OF WHITE HERITAGE TOMATO SALAD, basil VE /£7

TENDER STEM BROCCOLI, romesco and smoked almonds VE /£7

## DESSERTS

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

TREACLE TART,  
calvados ice cream, candied pecans V /£11

PAXTON & WHITFIELD CHEESE BOARD /£16

ICE CREAM & SORBETS V GF /£3.5 per scoop  
Vanilla | Strawberry | Vegan chocolate | Chai latte | Calvados  
Blackcurrant sorbet | Mango sorbet | Raspberry sorbet

*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

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