

THE BLOOMSBURY

DOYLE COLLECTION · LONDON

BREAKFAST

Served from 7.00am to 10.30am daily

COFFEE & TEA £4.5

Americano, Espresso, Macchiato, Cappuccino, Latte, Flat White

English Breakfast, Earl Grey, Green Leaf Tea, Jasmine, Peppermint

FRESH JUICES £4

Orange, Apple, Grapefruit, Cranberry

TOAST £1.5

White, wholegrain or mixed

TO START

GRANOLA YOGHURT POTS **VE**

with Herefordshire raspberries & coconut yoghurt /£8.5

RAINBOW ACAI BOWL **VE/GF**

with summer berries, banana, toasted coconut /£9

FRESH FRUIT SALAD /£6.5 **VE/GF**

MAINS

FULL ENGLISH

Copper Maran eggs, sweet-cured bacon, sausage, field mushroom, Clonakilty black pudding, grilled plum tomato /£15

CRUSHED AVOCADO ON SOURDOUGH TOAST

with roasted vine tomatoes, basil & Graceburn feta & basil /£12
add 2 poached Copper Maran eggs /£3.5

OMELETTE **GF**

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

CHAPEL & SWAN SMOKED SALMON & POACHED EGGS

House Guinness bread, crème fraîche, lemon /£14

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

with toasted English muffin, hollandaise

BUTTERMILK PANCAKES /£13 **GF**

with cured bacon & maple syrup

or

with English strawberries & vanilla cream **V**

IN-ROOM DINING

Served from 12.00pm to 9.00pm daily

ROSEMARY FOCACCIA **VE** with first press extra virgin olive oil & aged balsamic /£4

CERIGNOLA GREEN OLIVES /£4 **VE**

STARTERS

SUMMER SQUASH SOUP **V**

chilli, almond & crème fraîche/£8

DORSET CRAB

with lemon mayonnaise & house Guinness bread /£15

CRISP BAKED CORN TOSTADAS

with shredded smoked chicken & spicy satay sauce /£13

MALFY GIN CURED SCOTTISH SALMON

beetroot, horseradish & dill remoulade /£15

BUFFALO MILK BURRATA **V**

with Nutbourne Farm tomatoes, basil pesto & pine nuts /£15

SALADS /£14

CLASSIC CAESAR SALAD **V**

with rosemary croutons & shaved parmesan

SUPERFOOD SALAD **V**

grilled summer vegetables, green lentils, sundried tomato dressing & feta

Step up your salad: add chicken £8 | tiger prawns skewer £10 | avocado £3.5 | halloumi £5

SANDWICHES

CLASSIC STEAK CIABATTA

melted cheddar cheese, onions, fries /£17

MOZZARELLA FOCACCIA **V**

pesto, roast vegetables, fries /£15

SIDES /£6

Potatoes; Fries **VE/GF** Hand cut chips, **VE/GF** Truffle & Parmesan

fries **V/GF** Steamed spinach; butter or olive oil **V/GF** | Roasted hispi cabbage, romesco & feta **V** | Heritage tomatoes & basil **VE/GF**
Tenderstem broccoli with chilli & lemon **VE/GF** | Cauliflower gratin **V**
| Appledore mixed leaf salad **V/GF**

MAINS

CORN FED CHICKEN BREAST **GF**

with roasted squash, salsa verde & salted seeds /£25

GRILLED ORGANIC SCOTTISH SALMON FILLET **GF**

with herb butter sauce /£26

AUBERGINE & MOZZARELLA GRATIN **V**

with chickpea relish & sun blushed tomatoes /£18

DRY-AGED BEEF BURGER

with Mayfield Swiss cheese, crispy bacon, relish & fries /£22

FISH AND CHIPS **GF**

Haddock with mushy peas & tartare sauce /£20

GRILLED TIGER PRAWNS **GF**

with mango, chilli & lime relish /£25

SPICY MASSAMAN CURRY

with potato, crushed peanuts & coconut /£19 **VE GF** Add chicken /£8 or prawns /£10

28-DAY DRY-AGED 230G RIBEYE STEAK **GF**

bearnaise or peppercorn sauce, with your choice of a side /£32

GRASS-FED 170G HEREFORD FILLET STEAK **GF**

bearnaise or peppercorn sauce, with your choice of a side /£38

DESSERTS

CLASSIC CRÈME BRÛLÉE **V**

with shortbread /£9

MALFY GIN & TONIC JELLY **V GF**

with summer berries & lemon sorbet/£9

SKILLET BROWNIE **V**

with milk ice cream & toasted hazelnuts /£9

ENGLISH STRAWBERRIES **V**

with Jersey cream /£7.5

PAXTON & WHITFIELD FARMHOUSE CHEESES **V**

with oat biscuits, blackcurrant jam & chutney /£14.5

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 itemises the allergenic ingredients of each where applicable.

Price includes VAT. A discretionary service charge of 12.5% will be added to your bill. A tray charge of £4 will be applied for orders over £15

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HOT BEVERAGES /£4.5

Americano, Espresso, Macchiato,
Cappuccino, Latte, Flat white
Hot chocolate /£4.5

TEA /£4.5

English Breakfast, Earl Grey, Green
Leaf, Jasmine, Peppermint

SOFT DRINKS

San Pellegrino Sparkling Water 25cl /£3 75cl /£5
Acqua Panna Still Water 25cl /£3 75cl /£5
Coca Cola, Diet Coke /£3.5
Elderflower Presse /£3.5
Apple, Orange or Cranberry Juice /£4
London Essence Ginger Beer, Soda Water,
Tonic Water, Ginger Ale /£3.5

CHAMPAGNE & SPARKLING WINE

	125ml	Bottle
Rathfinny Classic Cuvee Brut 2017 <i>Sussex England</i>	£11.50	£70.00
Ridgeview Estate, 'Bloomsbury' Cuvée NV <i>Sussex England</i>		£70.00
Rathfinny Rose Brut 2017 <i>Sussex England</i>	£13.50	£80.00
Perrier-Jouët Grand Brut NV <i>Champagne, France</i>	£16.00	£90.00
Perrier-Jouët Blason Rosé NV <i>Champagne, France</i>	£26.00	£115.00
Krug Grande Cuvée NV <i>Champagne, France</i>		£245.00
Dom Pérignon 2008 <i>Champagne, France</i>		£260.00
Armand de Brignac, Ace of Spades NV <i>Champagne, France</i>		£450.00

WHITE WINE

	175ml	Bottle
Picpoul de Pinet, Domaine La Croix Gratiot 2019 <i>Languedoc, France</i>	£11.00	£42.00
Albarino, Martín Códax 2019 <i>Rias Baixas, Spain</i>	£11.50	£44.00
Chardonnay IGP, Monrouby 2018 <i>Languedoc, France</i>	£11.50	£44.00
Pinot Grigio, Franz Haas 2018 <i>Trentino-Alto Adige, Italy</i>	£12.00	£48.00
Sauvignon Blanc, Greywacke 2020 <i>Marlborough, New Zealand</i>	£13.50	£53.00
Chablis 1er Cru 'Cote de Lechet', 2018 Les Hauts de Milly <i>Burgundy, France</i>	£17.50	£69.00

ROSÉ WINE

	175ml	Bottle
Provence Rose, Chateau du Rouet, 2019 <i>Provence, France</i>	£11.00	£42.00

RED WINE

	175ml	Bottle
Beaujolais Villages, Dominique Morel, 2018 <i>Beaujolais, France</i>	£11.00	£42.00
Côtes du Rhône, Perrin & Fils 2018 <i>Rhône, France</i>	£11.50	£44.00
Pinot Noir, 'Three Lions', Plantagenet 2019 <i>Great Southern, Western Australia</i>	£12.00	£48.00
Malbec Reserve, Domaine Bousquet 2018 <i>Mendoza, Argentina</i>	£12.50	£50.00
Rioja Reserva, Coto de Imaz 2015 <i>Rioja, Spain</i>	£12.50	£50.00
Saint-Georges-Saint-Emilion, Chateau Macquin 2018 <i>Bordeaux, France</i>	£16.00	£66.00

*wine vintages subject to availability

BEER & CIDER

BY BOTTLE

Freedom English Lager 330ml /£6
Freedom English Pale Ale 330ml /£6
Guinness 330ml /£6
SASSY Cidre Rose 330ml /£7.5
SASSY Cidre Poire 330ml /£7.5

MINI BAR

SPIRITS

Grey Goose Vodka /£9.5 | Jameson /£9.5 |
Hendrick's Gin /£9.5

SOFT DRINKS

Acqua Panna Still Water /£3
San Pellegrino Sparkling Water /£3
Coca-Cola /£3.5
Diet Coke /£3.5
Original 7up /£3.5
San Pellegrino Aranciata /£3.5
London Essence Tonic Water /£2.5
Vit Hit Berry Boost /£3.5

BEER

Peroni /£5.5

WINES

1/2 Bottle Levin Sauvignon Blanc /£17.5
Loire Valley, France
1/2 Bottle Moët et Chandon NV /£35
Champagne, France

SNACKS

Cadbury Dairy Milk Bar /£2.5
Fulfil Protein Bar /£3.5
The Doormen Jelly Beans /£3.5
The Doorman Salted Nut Mix /£3.5
The Doorman Milk & White Chocolate
Peanuts /£3.5

Please note that any item taken from the mini bar will be automatically charged to your room. To ensure you get a good night's sleep, the mini bar does not cool between the hours of 9pm and 9am. However, should you require refrigeration for special food items or medicines, please call our Guest Services team on ext. '0'. If you wish to have your minibar emptied please call 0