

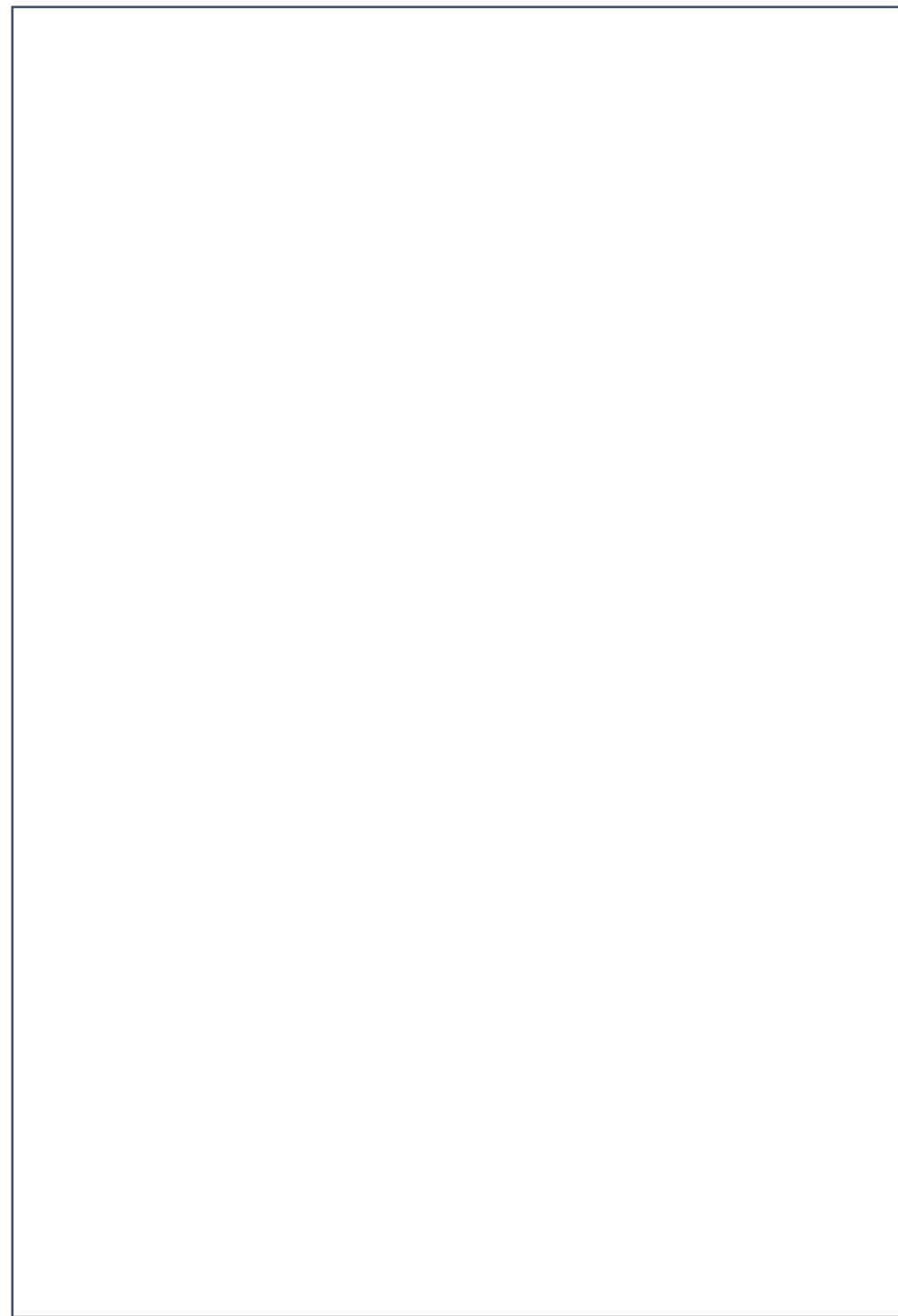
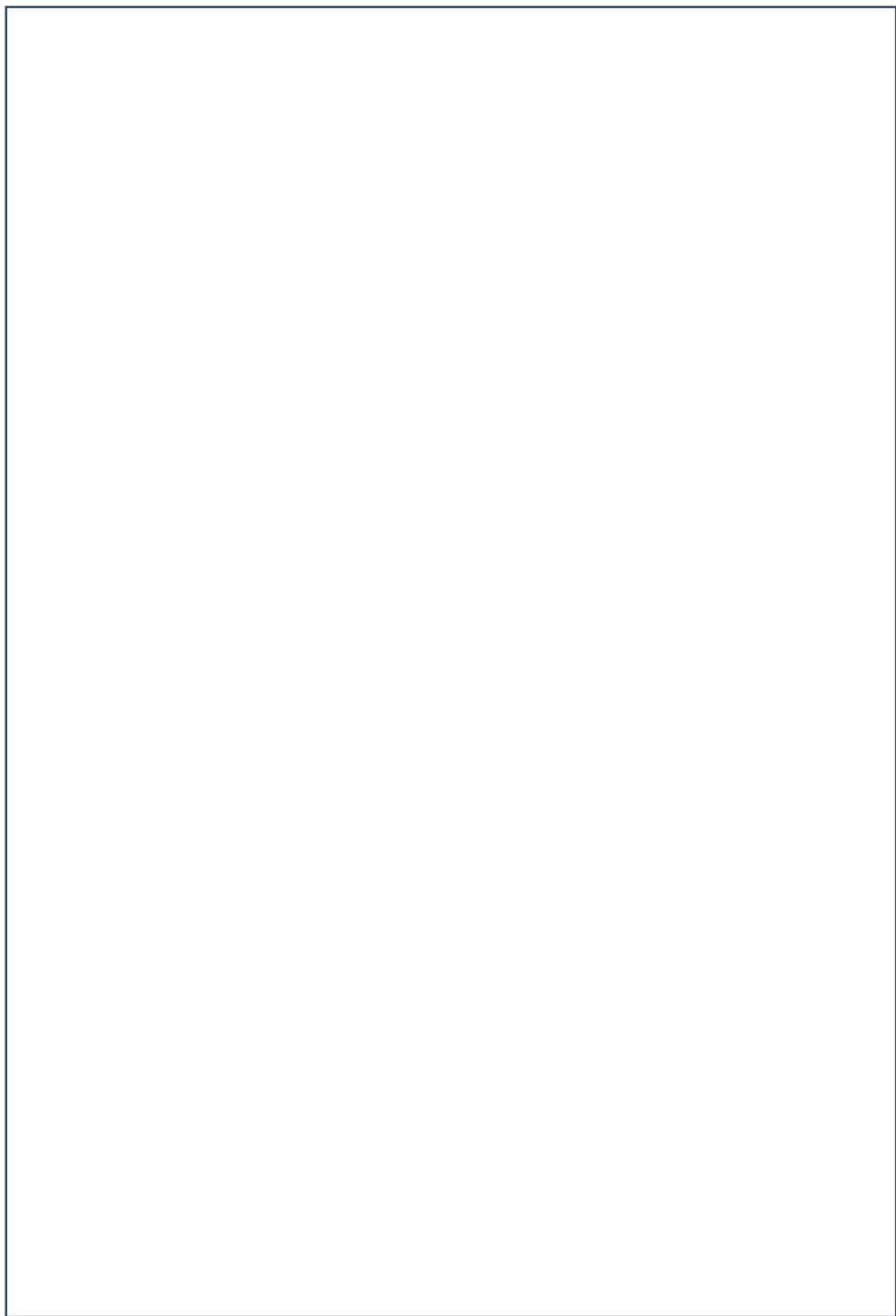
THE BLOOMSBURY

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 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

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!

For events enquiries please email: london_events@doylecollection.com

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

STARTERS

SOUP OF THE DAY **VE** /£11

BEEF TARTARE, cured hens egg, crispy capers & sourdough /£16

BURRATA, heritage tomatoes, basil pesto, seeded cracker **V** /£15

BROAD BEAN, sugar snaps, baby spinach salad, vegan feta **VE** /£12

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 /£12

CRAYFISH SALAD, avocado, roast red pepper salsa & focaccia crostini / £17

BROAD BEAN, quinoa, sugar snaps, baby spinach salad, vegan feta **VE** /£12

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		£154
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, West Sussex, England	£15	£80
Rathfinny Rosé Brut 2018, West Sussex, England	£19	£104
Rathfinny Blanc de Blancs 2018, West Sussex, England	£20	£100
Rathfinny Blanc de Noirs 2018, West Sussex, England	£20	£108

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
Pouilly-Fuissé, Domaine Jean-Pierre Séve 'Terroir' 2021, Burgundy, France	£18	£76
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
Château Macquin 2019, <i>Saint-Georges-Saint-Émilion, France</i>	£19	£67
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

CORNFED CHICKEN BREAST,
English asparagus, mushroom & truffle sauce /£26

ROAST CAULIFLOWER STEAK,
romesco sauce, confit shallots V /£22

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

CHALK STREAM SEA TROUT,
seasonal baby vegetables, tarragon pistou /£28

SIDES

TWINEHAM GRANGE & TRUFFLE FRIES V /£8

FRIES V /£6

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

GREEN BEANS, candied salted peanuts, tahini dressing V /£6

HERITAGE TOMATO, avocado & gem heart salad VE /£7

TENDER STEM BROCCOLI, romesco and smoked almonds VE /£6

DESSERTS

CLASSIC VANILLA CRÈME BRÛLÉE,
Earl grey shortbread V /£9

CRU VIRUNGA CHOCOLATE FONDANT
Caramelised Banana ice cream, brandy snap V /£12

PAXTON & WHITFIELD CHEESE BOARD,
oat crackers & apricot chutney /£16

CAFÉ GOURMAND /£9

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

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