

# THE BLOOMSBURY

THE DOYLE COLLECTION

## BREAKFAST

### COFFEE & TEA

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

English Breakfast | Earl Grey | Green Dragon | Moroccan Mint | Fruity Camomile  
Sweet Berries | Darjeeling Summer Gold | Lemon Fresh | Ayurveda Herbs & Ginger

### TOAST

White, wholegrain or mixed

### MAINS

Full Irish, *Copper Maran* eggs, *sweet-cured* bacon, sausage, hash brown,  
*field* mushroom, *Clonakilty* black pudding, *grilled plum* tomato

Crushed avocado on sourdough toast  
*with roasted vine* tomatoes, basil & *Graceburn* feta & basil  
*Add 2 poached Copper Maran* eggs

Omelette, *with your choice of* onions, tomatoes, mushrooms, cheese or ham GF

Chapel & Swan smoked salmon & poached eggs,  
*House Guinness* bread, *crème fraiche*, lemon

Eggs benedict / Florentine V / Royale  
*with toasted English* muffin, *hollandaise*

Waffles, *with fresh* berries  
*or with cured* bacon & maple syrup

### SIDES

Plum tomato / Mushrooms / Avocado / *Sweet-cured* bacon / Sausage  
/ *Conakilty* black pudding / 2 *Copper Maran* Eggs, any style / Salmon

Allergens on reverse

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## **V Vegetarian | VE Vegan | GF Gluten free**

Some dishes may contain allergens. If you or a member of your party require further information, please ask your server for a copy of our allergens menu which includes a full listing our dishes and itemises the allergenic ingredients where applicable. A discretionary service charge of 12.5% will be added. All prices are inclusive of VAT. We strive to source all our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and the Welsh Valleys. We use free range eggs and Red-Tractor certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield base in Jermyn Street, London. Our trusted fruit and vegetable suppliers work closely with British producers and source all our seasonal produce, forming a 'field to fork' relationship with our chefs. All our tea and coffee is ethically and sustainably sourced from our suppliers at Ronnefeldt Tea and Bailies Coffee.