

THE BLOOMSBURY

DOYLE COLLECTION · LONDON

PRIVATE DINING MENU

STARTERS

Please choose one starter for your group

Celeriac soup

Crispy shallots, truffle VE

Sesame-crusted tuna tatki with sweet soy

Pickled apple & ponzu

Buffalo burrata with Isle of White tomatoes

Rocket & salsa verde V

Beef carpaccio

Pickled shallots, rocket, shaved parmesan, aged balsamic dressing

Mixed heritage beetroots with orange

Dandelion, ricotta & seeded biscuits V

Suffolk smoked salmon with lemon

Capers and Guinness bread

Seared Isle of Skye scallops

Butternut puree, grilled fennel, apple salad GF

Ham hock terrine

Pickled vegetables, smoked mayonnaise, sourdough

Heritage tomato tart

Lovage pesto, burnt ash goat's cheese, rocket V

Lobster & Cornish crab risotto

Crispy samphire, tarragon oil

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 itemizes the allergenic ingredients of each where applicable. VAT at the prevailing rate.

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MAINS

Please choose one main for your group

Corn-fed Devonshire chicken breast

Wild mushrooms & pressed truffle potatoes, truffle jus GF

Baked dukkah spiced aubergine

Soft herb, bulgur wheat, rose harissa, pomegranate labneh V

Fillet of cod

Hipsi cabbage, roasted celeriac, wild mushrooms, hazelnut butter

Lamb rump

Crushed potatoes, savoy cabbage pancetta, glazed carrots, wild garlic jus

Grilled organic salmon fillet

Crushed jersey royals, charred tender stem broccoli, chive hollandaise

Crispy five-spiced tofu

Black rice pilaf, green chilli, coriander chutney, coconut raita VE

Fillet of Scottish long horn beef

Truffle mash, girolles, bone marrow jus

Gressingham duck breast

Dauphinoise potatoes, heritage baby carrots, glazed figs, cider jus

Fillet of halibut

Buttered leeks, sea herbs, shrimp, shellfish bisque

Spiced lentil cake

Sweet potato puree, wilted baby spinach, uraf chilli dressing VE

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DESSERTS

Please choose one dessert for your group

Baked vanilla cheesecake

Seasonal berries, crystallised hazelnuts V

Dark chocolate delice

Griotte cherries, crème fraiche sorbet V

Peanut butter brownie

Honeycomb ice cream V

White chocolate & raspberry parfait

Lavender, shortbread V

Apple tarte tatin

Rum & raisin ice cream V

Baked lemon tart

Crème fraiche sorbet V

Tea, coffee and petit fours

£15 supplement per person

3 Paxton & Whitfield farmhouse cheeses

Oat crackers, chutney & jam V

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