

THE BLOOMSBURY

THE DOYLE COLLECTION • LONDON

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

FRESH JUICES /£5

Orange, Apple, Grapefruit, Cranberry

TOAST /£3.5

White, wholegrain or mixed

CONTINENTAL BUFFET /£24

Granola yoghurt pots, *natural, coconut or greek, with granola, banana & blueberries* V /£8.5

Fresh fruit salad VE/GF /£6.5

Pastry basket, *selection of freshly baked viennoiserie* V /£5

Continental, *selection of cured & smoked meats,*
Paxton & Whitfield farmhouse cheeses & Guinness bread /£18.95

MAINS

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

Crushed avocado on sourdough toast, *with roasted vine tomatoes, basil & Graceburn feta & basil* /£13.5
Add 2 poached Copper Maran eggs /£3.5

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 /£14 V or Royale /£17
with toasted English muffin, hollandaise

Waffles, *with fresh berries*
or with cured bacon & maple syrup /£13

SIDES

Plum tomato / Mushrooms / Avocado /£3

Sweet-cured bacon / Sausage / Conakilty black pudding / 2 Copper Maran Eggs, any style /£3.5

Salmon /£5

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.