

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

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 spaces.

How about a private dinner for up to 26 in our Seamus Heaney Library? Or a large gathering of up to 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!

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

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 /£24

MAINS

CRUSHED AVOCADO ON SOURDOUGH TOAST

with roasted vine tomatoes, basil & Graceburn feta & basil **V** /£13.5

Add 2 poached Copper Maran eggs /£3.5

FULL IRISH

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

Full Irish with continental buffet /£32

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 **V** /£14 OR ROYALE/£17

with toasted English muffin, hollandaise

WAFFLES, with cured bacon & maple syrup /£13

PORRIDGE, with a selection of fruit & your choice of milk /£9

Allergens on back

ALL DAY DINING

STARTERS

TUSCAN-STYLE RIBOLLITA SOUP **V** /£11

BALTIC SMOKED SALMON **GF**

preserved lemon, pomegranate, herbs dressing /£16

CHICKEN AND DUCK PARFAIT

glazed lardo, pickles, chutney, sourdough /£16

BURRATA

Winter tomatoes, pear, walnuts, seeded crackers **V** /£17

SANDWICHES

Served with fries

CLASSIC CLUB SANDWICH

chicken, bacon, egg, avocado, chipotle mayo /£16

THE BLOOMSBURY BURGER

aged smash patty, diced onion, pickle, American cheddar /£16

STEAK SANDWICH

Wagyu pastrami, hot mustard, pickle, Swiss cheese /£19

SALADS

Add grilled chicken or tiger prawns / £12

CAESAR SALAD

dry-cured bacon, rosemary croutons,

parmesan, anchovy dressing /£16

BROWN SHRIMPS & SHAVED CABBAGE

hazelnuts, chervil, mustard dressing **GF** /£17

CHICORY SALAD

blue cheese, fennel, winter citrus, yellow beetroot **V GF** /£16

BLOOMSBURY BUDDHA BOWL

quinoa, avocado, beetroot, soya beans,

vegan feta, tomato, lemon dressing **VE** /£15

Allergens on back

MAINS

CHICKEN MILANESE

rocket, parmesan /£29

PAN-ROASTED SALMON GF

crushed potatoes, sea herbs, vermouth butter /£31

MASSAMAN RED CURRY

sweet potatoes, bok choy, baby corn, steamed rice V /£29

add grilled chicken or tiger prawns / £12

GLAZED HISPI CABBAGE VE

pickled walnuts, pumpkin, kombu, lemon emulsion, herb crumbs /£27

SIDES

FRIES VE /£6

TWINEHAM GRANGE & TRUFFLE FRIES V /£8

TOMATO SALAD, shallots & chives VE /£7

ISLE OF WHITE HERITAGE TOMATO SALAD, basil VE /£7

CAVOLO NERO & COCO BEAN CASSOULET GF /£7

DELICATE PUMPKIN, feta & almonds V GF /£7

PURPLE SPROUTING BROCCOLI, anchovy, pecorino /£7

WINTER LEAF SALAD, house dressing VE GF /£7

CRUSHED POTATOES, seaweed butter VE GF /£6

DESSERTS

CLASSIC VANILLA CRÈME BRÛLÉE

Irish butter shortbread V GF /£9

CLASSIC CHOCOLATE FONDANT

cocoa tuille, buttermilk ice cream V GF /£11

ASSAM STICKY TOFFEE PUDDING

brandy snap, butter scotch, clotted cream V GF /£11

VACHERIN MONT D'OR *(for two to share)*

fruit crackers, sourdough, apricot chutney /£17

SELECTION OF ARTISAN CHEESE, CHUTNEY & CRACKERS /£16

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	£31	£154
Moët & Chandon Brut NV		£105
Moët & Chandon Rosé NV		£135
Telmont Réserve Brut NV		£85
Telmont Rosé NV		£115
Bollinger Spéciale Cuvée 1500ml NV		£260
Krug Grande Cuvée 169ème Ed. NV		£475
Dom Pérignon 2010		£475

SPARKLING

	125ml	Bottle
Rathfinny Classic Cuvée Brut 2018, <i>East Sussex, England</i>	£15	£80
Rathfinny Rosé Brut 2018, <i>East Sussex, England</i>	£19	£104
Rathfinny Blanc de Blancs 2018, <i>East Sussex, England</i>	£20	£100
Maison Mirabeau, 'La Folie' NV, <i>Côtes de Provence, France</i>	£13	£59

WHITE

	175ml	Bottle
Marsanne-Viognier, <i>Chemin de la Serre 2022, Pays d'Oc, France</i>	£12	£42
Pinot Grigio, <i>Ca' di Alte 2022, Veneto Italy</i>	£13	£48
Albariño, <i>Bodegas Gallegas 'Sentidiño 2022, Rias Baixas, Spain</i>	£14	£50
Sauvignon Blanc, <i>Greywacke 2022, New Zealand</i>	£17	£70
Chardonnay, <i>London Cru 2022, West Sussex, England</i>	£17	£65
Sancerre, <i>Millet-Roger 2021, Loire, France</i>	£18	£74

WINE

ROSÉ

	175ml	Bottle
Maison Mirabeau, 'Pure' 2021, <i>Côtes de Provence, France</i>	£16	£62
Château d'Esclans, 'Rock Angel' 2022, <i>Côtes de Provence, France</i>	£21	£77
Maison Mirabeau, 'Etoile' 2021, <i>Côtes de Provence, France</i>		£72

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
Cabernet Sauvignon, Fog Mountain 2022, <i>California, USA</i>	£19	£95

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.

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.

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. All prices inclusive of VAT. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs. 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'