

# THE BLOOMSBURY

THE DOYLE COLLECTION · LONDON

## CANAPÉ MENU

(Minimum number of 4 items)

### COLD

- Hot Kiln cured salmon, edamame purée, Guinness bread
- Smoked eel sandwich, pea shoot cream
- Roasted beef roll, asparagus, creamy horseradish
- Foie gras terrine, crispy gingerbread
- Dorset crab on toast, baby Gem, pink grapefruit
- Seared tuna, seaweed, avocado wasabi GF
- Duck leg rilette, mango, pomegranate GF
- Beetroot, feta & tapenade bruschetta V (can be made gluten free on request)

### HOT

- Marinated chicken lollipops, Asian glaze sesame seed GF
- Classic fish & chips, tartar sauce
- Mini beef sliders, Keen's farm cheddar
- Stilton croquettes, apricot chutney
- Onion & goat's cheese quiche, pea shoot V
- Corn & halloumi cheese fritter, chilly glaze V GF
- Beef pastrami & cheddar cheese croque monsieur
- Duck confit Wellington, Cumberland sauce
- Lamb loin tournedos crusted mint, sweet potato purée GF
- Prawns & chips, Cajun rouille sauce

### DESSERTS

- Pistachio cherry tart V
- Sea salt brownie V GF
- Louisiana beignets V
- Lemon Choux V

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.

# THE BLOOMSBURY

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## BOWL FOOD MENU

(Minimum number of 3 items)

### COLD

Crispy chicken salad, *grilled chicken, mixed greens, avocado, roasted peppers, lemon herb dressing* GF

Tuna tartare, *fresh tuna, avocado, cucumber, sesame & soy-lime dressing* GF

Roasted aubergine caponata, *Sicilian-style eggplant stew with olives, capers, cherry tomatoes & grilled polenta* VE

Fennel & orange salad, *shaved fennel, orange segments, rocket, lemon-olive oil dressing* VE GF

### HOT

Slow-cooked beef short ribs, *red wine glaze, creamed horseradish mash, roasted root vegetables* GF

Duck leg bourguignon, *slow-cooked duck leg, baby carrots, pearl onions, red wine jus over creamy polenta* GF

Slow-cooked spiced lamb shoulder, *apricot & almond couscous, minted yogurt, crispy shallots*

Seared Sea Bass, *fennel, citrus & radish slaw, saffron beurre blanc* GF

Teriyaki salmon, *sticky jasmine rice, edamame & sesame greens* GF

Classic bouillabaisse, *mini seafood stew with monkfish, mussels, prawns & rouille* crostini

Grilled halloumi & harissa-roasted vegetables, *charred red peppers, courgettes, cherry tomatoes & pearl couscous, mint-yogurt drizzle* V

Butternut squash gnocchi, *sage brown butter, roasted hazelnuts, wilted rocket* V

### DESSERTS

Tiramisu V

Rum baba V

Vegan chocolate marquise VE

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