

THE BLOOMSBURY

THE DOYLE COLLECTION · LONDON

PRIVATE DINING MENU

House baked bread & Irish butter V

STARTERS

Please choose one starter for your group

Duck foie gras terrine GF | supplement applies
membrillo jelly, mulled wine reduction

Ras el hanout monkfish GF
piquillo peppers, coriander salad

Cured Scottish salmon GF
avocado, radish, sorrel, sour cream

Butternut squash ravioli V
crispy sage, spinach, saffron butter

Tuna crudo GF
avocado, pickled ginger, fennel salad

Cured ham & Ash goat cheese GF
melon, endive, Merlot dressing

Country terrine GF
pickles & accompaniments

Market vegetable pave VE GF
tomato chutney

SOUPS

Soups can be selected as a starter or as a 4th course, supplement applies

Please choose one soup for your group

Tuscan Ribollita V GF (can be made vegan upon request)
pistou, herb crumbs

Spanish gazpacho V GF (served cold)
olive oil, ripe tomatoes

Wild mushroom purée VE
hazelnuts, truffle aioli

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

Diablo roasted corn-fed chicken breast
arancini & seasonal vegetable Nduja jus

Duck breast GF *(served medium)*
baked young potatoes, rooftop honey-glazed carrots

Caramelised pork belly GF
sweetcorn purée, vegetable gratin

Seared sea bass GF
lava bread, samphire, parsnips

Steamed cod *(can be made gluten free upon request)*
pea cassoulet, garlic crumb, vermouth Blanc sauce

Thyme-crusted lamb rump
pea & mint barlotto, goat cheese, pan jus

Japanese eggplant curry VE GF
turmeric-tomato sauce, black pepper, steamed rice

Wild mushroom & truffle pithivier V
butter pastry, caramelized shallots, sautéed spinach, Madeira jus

Seared Scottish beef fillet *(served medium)* | supplement applies
lobster ravioli, hash browns, truffle jus

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DESSERTS

Please choose one dessert for your group

Tarte tatin V (*can be made vegan upon request*)
salted caramel, crème fraîche

Earl Grey basque cheesecake V (*can be made vegan upon request*)
poached blackberries

Chocolate marquise V
croquet biscuit, blackcurrant

Pain bostock V
apricots, crème fraîche

Paxton & Whitfield cheeseboard V | supplement applies
oat crackers, chutney & jam

Selection of Tea & Coffee

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