

THE BLOOMSBURY

DOYLE COLLECTION • LONDON

CANAPÉS MENU

(Minimum number of 4 items)

COLD

Hot kiln smoked salmon, *horseradish cream, Guinness bread*
Organic baby beets, *Innes goat's curd, basil* V
Rosemary sables, *crumbled goat's cheese, figs* V
Poached foie gras, *brioche, peppered pineapple*
Smoked eel, *beetroot pesto, brioche*
Seared yellowfin tuna, *heirloom tomatoes, avocado, wasabi* GF
Dorset crab on toast, *Baby Gem, Pink Grapefruit* GF
Confit duck leg rilette, *mango salsa, pomegranate*
Whiskey cured salmon, *pickled cucumber, rye bread*

HOT

Oxtail cottage pies
Bloomsbury mini hamburger sliders, *Keen's farm cheddar*
Soy-marinated chicken lollipops, *toasted sesame seeds* GF
Stilton croquettes, *port chutney* V
Haggis & truffle sausage rolls
Crispy lamb belly fritters, *onion cream*
Spiced pumpkin tart, *onion, ricotta* V
Mini crab doughnuts, *avocado relish*
Wild mushroom & mozzarella arancini, *truffle crème fraîche* V
Lobster & chips, *tartar sauce* GF
Seared scallops, *curried cauliflower* GF

DESSERTS

Mini egg custard tarts V
Peanut butter brownies V
Chocolate truffles V
Sherry trifle V GF
Mini bakewell tarts V GF

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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BO WL FOOD MENU

(Minimum number of 3 items)

C O L D

Superfood salad, *quinoa, beetroot, feta, edamame beans, broccoli, sunflower seeds, mint, coriander, pomegranate dressing* V/VE GF

Chicory salad, *pear, Stilton, walnuts* V GF

Chicken ceaser salad, *parmesan, croutons*

Caprese, *heritage tomatoes, buffalo mozzarella, basil, balsamic dressing* V GF

Grilled chicken salad, *baby gem, piquillo peppers, avocado salsa, lemon dressing* GF

Egg noodles & spiced prawns, *julienne vegetables, coriander*

H O T

Slow-cooked beef short rib, *pommery mustard mash, red wine jus* GF

Stilton gnocchi, *toasted chestnuts, light cream sauce, sage* V

Pan roasted salmon fillet, *kale, mussels, clams, leeks* GF

Crispy pork belly, *bubble & squeak, caramelised apple, jus* GF

Wild mushroom spelt risotto, *truffle oil* V

Bloomsbury hamburger sliders, *Keen's farm cheddar*

Beer battered fish & chips, *crushed garden peas, homemade tartar sauce* GF

Beef stroganoff, *Basmati rice* GF

Thai chicken curry, *coconut rice* GF

Spiced lentils, *crispy tofu, chilli dressing, coriander* VE GF

D E S E R T S

Vanilla crème brûlée, *raspberry* V GF

Coconut panna cotta, *passionfruit jelly* V GF

Plum & apple crumble, *warm custard* V GF

Chocolate mousse, *burnt orange* V GF

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