

THE BLOOMSBURY

DOYLE COLLECTION • LONDON

PRIVATE DINING MENU

Breadbasket, *homemade Guinness bread, grilled focaccia & olive campailou* V

STARTERS

Salmon carpaccio, *cauliflower purée, pickled cucumber, lemon marmalade*

Red pepper gazpacho, *black olives tapenade, croutons, basil oil* VE

Buffalo milk burrata, *heritage tomatoes, basil dressing* V

Caesar salad, *dry cured bacon, rosemary croutons, parmesan, anchovy dressing*

Wild seabass, *avocado, chilli & citrus dressing*

MAINS

Chicken Milanese, *rocket, parmesan, French fries*

Roasted fillet of organic salmon, *pea purée, fava beans, tomato berries, chive oil*

Native lobster thermidor, *fries*

Thai green vegetable curry, *sweet potatoes, bok choy, baby corn, steamed Jasmine rice* VE

Garden pea and asparagus risotto, *gorgonzola, toasted pine nuts* V/VE

230g Ribeye steak, *Black Angus grass-fed, Café de Paris butter, French fries*

DESSERTS

Classic vanilla crème brûlée, *sablé biscuit* V

66% dark chocolate fondant, *passionfruit, coconut sorbet* V

Paxton & Whitfield cheese board, *oat crackers, apricot chutney* V | £15 supplement

Tea, coffee & petit fours to complement dessert

V - Vegetarian | VE - Vegan | V/VE Vegan on request

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.