

THE BLOOMSBURY

THE DOYLE COLLECTION · LONDON

PRIVATE DINING MENU

3 course menu | £75 per person

House baked bread & Irish butter V

STARTERS

Please choose one starter for your group

Duck foie gras terrine GF | £4 supplement
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, with supplement of £9.00

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) | £8 supplement

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 fraiche

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

poached blackberries

Chocolate marquise V

croquet biscuit, blackcurrant

Pain bostock V

apricots, crème fraiche

Paxton & Whitfield cheeseboard V | £5 supplement

oat crackers, chutney & jam

Selection of Tea & Coffee

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