

THE BLOOMSBURY

THE DOYLE COLLECTION · LONDON

PRIVATE DINING MENU

3 courses | £75 per person

House baked bread & Irish butter V

STARTERS

Minestrone d'Autunno, *beans, seasonal vegetables, pasta* V

Pressed Guinea Fowl & Duck Terrine, *spiced apple chutney, house pickles, sourdough*

Burrata, *grilled grapes, pumpkin dukka, seeded cracker* V

Cured Smoked Scottish Salmon, *pickled beetroot, horseradish crème, dill oil*

MAINS

Grilled Trout, *warm potato salad, sea herbs, lemon beurre blanc*

Thai-Spiced Pumpkin Curry, *Baby corn, pok choy, jasmine rice* VE

Slow-Roast Corn Fed Chicken (half), *Aji Amarillo & preserved lemon, thyme jus*

Roasted Celeriac Risotto, *pumpkin seeds, herb oil, Pecorino* V

DESSERTS

Classic Creme Brûlée, *Ugandan vanilla, Irish butter shortbread* V GF

Chocolate Fondant, *cocoa tuile, vanilla ice cream* V

Guinness Treacle Tart, *foir di latte ice cream* V

Selection of Tea & Coffee

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

*As standard steak is cooked as medium for full party. 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.