

DALLOWAY

Terrace

Snacks

- HOUSE BREAD SELECTION salted Irish butter /£4
- CERIGNOLA GREEN OLIVES /£4 V
- VENISON BURGER SLIDERS with blue cheese /£12
- TOMATO, BASIL & MOZZARELLA ARANCINI /£11 V
- DORSET CRAB TACOS with lemon & chilli mayonnaise /£14
- OYSTERS A LA RUSSE (3 pieces) /£12.5

Starters

- CHELTENHAM BEETROOTS with fennel, orange, crumbled goat's cheese, pomegranate & salted seed brittle /£14 V
- SESAME-CRUSTED TUNA TATAKI with sweet soy, pickled apple & ponzu /£16
- CELERIAC SOUP with shaved winter truffle /£8 VE
- BELVEDERE VODKA-CURED GRAVLAX with honey mustard & dill /£15
- LE GRUYERE PREMIER CRU FONDUE (for two) with toasted rosemary focaccia, pickles & fingerling potatoes /£32 add truffles /£12

Salads

- SUPERFOOD MIXED GRAIN SALAD with rainbow beetroots & toasted pumpkin seeds /£14 VE
- CLASSIC CAESAR SALAD with anchovies, parmesan, caesar dressing, croutons /£15 V
- ENDIVE & CASHEL BLUE SALAD with pear, walnuts & honey mustard dressing /£16 V
- Step up your salad and add Chicken /£8 or Tiger Prawns Skewer /£10

Mains

- ROASTED WILD VENISON with braised red cabbage, celeriac mash & Madeira jus /£32.5
- WHOLE DOVER SOLE on or off the bone, grilled or meunière /£35
- BLOOMSBURY BURGER with cave aged cheddar, cured bacon, relish & fries /£21
- GRILLED COTSWOLD CHICKEN BREAST Jerusalem artichoke mousseline with wild mushroom & truffle fricassee /£24.5
- ✦ BEER BATTERED FISH & CHIPS with mushy peas and tartare sauce /£19 GF
- WINTER SQUASH RISOTTO with crispy sage, roasted chestnuts & Twineham Grange cheese /£18 V
- GRILLED ORGANIC SCOTTISH SALMON with lemon & soft herb butter /£25
- CHATEAUBRIAND CENTRE-CUT FILLET (for two) with king oyster mushrooms & black truffle jus /£69
- THAI GREEN PUMPKIN CURRY with bamboo shoots, chilli & Thai basil, served with steamed jasmine rice /£19 V
- add chicken /£5.5
- 8OZ DRY-AGED ABERDEEN ANGUS RIB EYE STEAK, Béarnaise & fries /£32.5
- Add sautéed wild mushrooms /£4.5 or tiger prawns skewer /£10
- KOREAN SPICED TIGER PRAWNS with green mango slaw /£24

Pides

- Potatoes; Fries VE, Hand Cut Chips, Buttered New Potatoes /£5.5 V/GF | Truffle & Parmesan Fries /£6 V
- Steamed Spinach; Garlic or Olive Oil /£6 V/GF | Gem Heart, Tomato & Avocado Salad Mimosa Dressing /£6 VE
- Dukkah-Roasted Carrots /£5.5 VE | Braised Spiced Red Cabbage /£6 V | Sautéed Wild Mushrooms /£4.5 V

Desserts

- BAKED VANILLA CHEESECAKE with clementines & toasted hazelnuts /£9 V
- CLASSIC CREME BRÛLÉE with blackberries & shortbread /£9.5 V GF
- STEAMED SPONGE PUDDING with rhubarb compote & vanilla custard /£9.5 V
- PAXTON & WHITFIELD FARMHOUSE CHEESE SELECTION with crackers & quince jelly /£14.5
- DARK CHOCOLATE DELICE with Griotte cherries, pistachios & crème fraiche /£9.5 V
- WHITE RUSSIAN TIRAMISU with Belvedere vodka /£9.5 V
- SORBET Raspberry, Mango, Blood Orange /£3 Per Scoop VE
- ICE-CREAM Pistachio, Vanilla, Chocolate /£3 Per Scoop V



V vegetarian | VE vegan | GF gluten free #WinterAtDalloway in partnership with Belvedere Vodka

A £1 donation from our Fish & Chips will go to Demelza Children's Hospice who support seriously and terminally ill children across London and the south east.

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 itemises the allergenic ingredients of each where applicable.

A discretionary service charge of 12.5% will be added. All prices inclusive of VAT.

