

DALLOWAY

Terrace

For the table

GREEN OLIVE TOASTED CAMPAILLOU BREAD

first press olive oil and aged balsamic vinegar /£4.5

CERIGNOLA GREEN OLIVES /£4 VE

Starters

CARLINGFORD OYSTERS *with Champagne vinaigrette* 3 for /£12.5 or 6 for /£25 GF

WILD MUSHROOM SOUP *with truffle crème fraîche* /£8 VE GF

CLASSIC PRAWN COCKTAIL *with Marie Rose sauce* /£14 GF

SALT BAKED CHELTENHAM BEETROOTS *with Golden Cross goat's cheese & toasted walnuts* /£12 V VE

VEGETABLE TEMPURA *with tamari & nori salt* /£11 VE

BUFFALO MILK BURRATA *with Sicilian tomatoes & basil pesto* /£15 V

DORSET CRAB *with lemon mayonnaise and house Guinness bread* /£16

BLACK PROVENCE FIGS *with San Daniele ham, Gorgonzola piccante & pistachios* /£14 GF

Salads

CLASSIC CAESAR SALAD *with baby gem, rosemary croutons & anchovy dressing* /£15 V

FRAGRANT HERB SALAD *with smoked chicken, chilli, peanut & coconut* /£14 GF

RAW CAULIFLOWER TABBOULEH *with golden raisins, soft herbs, pomegranate & preserved lemon* /£12 VE GF

ENDIVE SALAD *with Cashel Blue, pear, walnut & wholegrain mustard dressing* /£15 V

Step up your salad: add chicken £8 | tiger prawns skewer £10 | avocado £3.5 | halloumi £5

Mains

SEARED SEA BASS *with lemon & herb butter, grilled sprouting broccoli* /£26

DOVER SOLE MEUNIÈRE /£42 GF

CHICKEN SCHNITZEL *with parmesan, rocket, caper & lemon vinaigrette* /£25

DORSET CRAB LINGUINE *lemon, chilli & parsley* /£27

SLOW-COOKED MOROCCAN LAMB TAGINE *with spiced couscous, olives & preserved lemon* /£26

✦ FISH AND CHIPS *haddock with mushy peas & tartare sauce* /£20 GF

AUTUMN SQUASH RISOTTO *with crispy sage, pumpkin seeds and Twineham Grange* /£20 V GF

BLACKENED ORGANIC MISO SALMON FILLET *with sesame & soy glazed aubergine* /£26

DRY-AGED BEEF BURGER *with Mayfield Swiss, crispy bacon, relish & fries* /£21

PRAWN & MONKFISH MASSAMAN CURRY *with steamed jasmine rice & cashews* /£32 GF

BAKED THREE CHEESE MACARONI *cave-aged cheddar, brioche herb crust and Wiltshire truffle* /£21 V

28-DAY DRY-AGED 230G HEREFORD RIBEYE STEAK /£34

bearnaise or peppercorn sauce, with your choice of a side GF

CHATEAUBRIAND TO SHARE /£70 GF

truffle mushrooms, hand cut chips, roasted vine tomatoes & Madeira jus

Sides /£6

Gem heart salad, tomato & avocado V VE | Sprouting broccoli, chilli & lemon VE |

Roasted squash with salsa verde VE | Spinach - steamed, buttered or olive oil V VE |

Potatoes; fries, truffle & Parmesan fries, hand-cut chips V VE

Cauliflower gratin V

Vegetarian and vegan menu available on request



V vegetarian | VE vegan | GF gluten free
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.