

# DALLOWAY

## Terrace

### Vegetarian/Vegan Menu

#### Starters

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

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

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

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

#### Mains

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

FRAGRANT HERB SALAD  
*with smoked tofu, 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

LINGUINE POMODORO  
*with mozzarella & fresh Basil* /£16 V

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

SWEET POTATO & SPINACH MASSAMAN CURRY  
*with steamed jasmine rice & cashews* /£21 VE

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

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 itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added.