



DALLOWAY

Terrace

New Year's Eve Menu

£110 per person

Including a glass of English sparkling wine on arrival

Amuse bouche

TEMPURA OYSTERS, citrus mayo, sea grapes GF

Starters

FOIE GRAS PARFAIT, pickled red onion, mandarin gel, beetroot, doughnut
CAMEMBERT CROMESQUIS pickled pear relish, rocket pure, chickpea farinata V
BEEF TARTARE with capers, quail Scotch egg, baby rocket, olive campailoun
SALMON CARPACCIO with cauliflower purée, cauliflower chips, sour lemon marmalade,
cucumber relish GF

Mains

ROASTED BREAST OF MALLARD, CONFIT LEG with butternut purée, gratin potato, blackberry jus GF
TURBOT, braised Jerusalem artichoke, minted malt vinegar gel, peas and monk's beard GF
28-DAY AGED LONGHORN BEEF FILLET with truffle pommes purée, king oyster mushroom,
confit shallot red wine jus GF
PUMPKIN, AMARETTI AND FRUIT MOSTARDA TORTELLI with watercress purée, hazelnut butter V

Pre-dessert

PISTACHIO PROFITEROLE

Desserts

WHITE CHOCOLATE PANNA COTTA, red wine pear GF, V
MILLIONAIRES' SHORTBREAD with whipped crème fraîche, raspberries V
WARM HAZELNUT CAKE with blackberry sorbet GF, V
SPICED PLUM MOUSSE, plum compote and almond crunch GF, V

PETIT FOURS

WHITE TRUFFLE & DARK CHOCOLATE GF, VE

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. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermy Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.

