



DALLOWAY

Terrace



For the table

- Marinated Nocellara olives **VE** | £4
Bread basket, *homemade Guinness bread, grilled focaccia & olive campaiou* **V GF** | £5
Courgette fritti, *basil aioli* **V GF** | £10

Starters

- Salmon Gravavlax, *sourdough crisp, caper berries & dill mustard dressing* | £14
Autumn squash soup, *Stilton & toasted pine nuts* **V GF** | £9
Dressed Dorset crab, *celeriac remoulade & house Guinness bread* | £16.5
Buffalo milk burrata, *chargrilled peppers, datterini & capers* **V** | £16
Grilled tiger prawns, *smoked garlic butter & samphire* **GF** | £15
Tuna ceviche, *avocado, chilli & citrus dressing* **GF** | £16
Chicken liver parfait, *brandy soaked sultanas & toasted brioche* | £12.5
Heritage beetroots, *whipped goats curd, chicory, frisée & seeded cracker* **GF** | £15

Plats du jour

- Monday* | Thai baked sea bass, *steamed fragrant rice & soy* **GF** | £32
Tuesday | Ragout of heritage beef, *fresh tagliatelle* | £24
Wednesday | Isle of Mull scallops gratin, *smoked bacon & gruyere* | £30
Thursday | Tomahawk for two, *fat chips, field mushrooms, grilled tomato & a selection of sauces* **GF** | £85
Friday | Herb roasted baby chicken, *lemon aioli* **GF** | £28

Mains

- Whole Dover Sole - *grilled or meunière* **GF** | £38
Chicken Milanese, *rocket & parmesan salad* | £28
Roasted fillet of organic salmon, *char grilled broccoli & Béarnaise* **GF** | £27
Massaman king prawn curry, *potato, green beans & spiced cashews* **GF** | £26
Fresh linguine, *Portland crab, chilli, lemon & datterini* | £28
Wild mushroom risotto, *Twineham Grange cheese & Autumn black truffle* **V GF** | £24
Black cod fillet with miso glaze, *pak choy & sticky Jasmine rice* **GF** | £30
Black Angus grass-fed steak, *Café de Paris butter & fries*
230g Ribeye steak £35 | 200g Fillet £39

Sides

- Twineham Grange & truffle fries **V GF** | £8
Fries **VE** | Chips **VE GF** | £6
Buttered heritage potatoes **V GF** | £6
Spinach | *steamed* **VE** | *battered* **V** | *olive oil* **VE** | £6
Roasted cauliflower & salsa verde **VE GF** | £7
Sauteed wild mushrooms **V GF** | £6.5
Purple sprouting broccoli *with chilli & lemon* **VE GF** | £7.5

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. 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.