



# 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  
 Monmouthshire bresaola, *rocket, parmesan & extra virgin olive oil* **GF** | £12  
 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

### *Palats*

- Caesar salad, *pancetta, rosemary croutons, parmesan & anchovy dressing* | £15  
 Superfood spinach salad, *broccoli, edamame, chia, sesame & chilli* **VE GF** | £16.5  
 Heritage beetroots, *whipped goats curd, chicory, frisée & seeded cracker* **GF** | £15

*Add: Grilled chicken £8 | Tiger prawns £10*

### *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  
 Fried fillet of haddock, *pea purée & tartare sauce* **GF** | £22  
 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

### *Pides*

- Twineham Grange & truffle fries **V GF** | £8  
 Fries **VE** | Chips **VE GF** | £6  
 Buttered heritage potatoes **V GF** | £6  
 Spinach | *steamed* **VE** | *buttered* **V** | *olive oil* **VE** | £6  
 Roasted cauliflower & salsa verde **VE GF** | £7  
 Sautéed 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.