



DALLOWAY

Terrace



BRUNCH MENU

Saturday - Sunday until 2pm

£40 per person

Please choose one item from each of the following sections:

Coffee & Tea

Americano, Espresso, Macchiato, Cappuccino, Latte, Flat White,
English Breakfast, Earl Grey, Green Dragon, Moroccan Mint, Fruity Camomile, Sweet Berries,
Darjeeling Summer Gold, Lemon Fresh, Ayurveda Herbs & Ginger

Fresh Juice

Orange | Apple | Grapefruit | Cranberry

To Start

Mango & Turmeric Smoothie Bowl **VE**

Pistachio & chia

Roasted Romano Pepper Bruschetta **V**

Goats cheese, fresh basil & capers

Chickpea & Courgette Falafels **V**

Hummus, black olives & feta

Oak Smoked Salmon & Poppy Seed Bagel

Chive cream cheese & house pickle

Mains

Atlantic Prawn & Avocado Ceaser

rosemary croutons, parmesan & anchovy dressing

Augergine Parmigiana **V**

rocket & balsamic

Grilled English Asparagus

San Danielle & smoked romesco

Buttermilk Pancakes

crispy bacon, blueberries & maple syrup

or

*English strawberries & Chantilly cream **V***

Crushed Avocado on Toasted Sourdough **VE**

roasted vine tomatoes, chilli jam, hazelnut dukkah & "feta"

Extra Sides

White, wholegrain or sourdough toast **V** /£2

Plum tomato **V**, Mushrooms **V**, 2 Copper Maran eggs any style, Sweet-cured bacon, Avocado **V** /£4

Truffle & Parmesan fries /£6

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. All prices inclusive of VAT. A discretionary service charge of 12.5% will be added. 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 Jermyrn 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.