

DALLOWAY

Terrace

PRE-THEATRE MENU

£35 per person

with a glass of sparkling wine

Upgrade to a glass of Perrier-Jouët for £18

Starters

Salmon Gravdax, *sourdough crisp, caper berries & dill mustard dressing*

Autumn squash soup, *Stilton & toasted pine nuts* ✓

Caesar salad, *pancetta, rosemary croutons, parmesan & anchovy dressing*

Buffalo milk burrata, *chargrilled peppers, datterini & capers* ✓ | £8 supplement

Mains

Fried fillet of haddock, *pea purée & tartare sauce*

Wild mushroom risotto, *Twineham Grange cheese & Autumn black truffle* ✓

Chicken Milanese, *rocket & parmesan salad*

230g Ribeye Black Angus grass-fed steak, *Café de Paris butter & fries* | £15 supplement

Desserts

Classic vanilla creme brûlée, *shortbread* ✓

Traditional lemon tart, *blueberry compote* ✓

Hazelnut profiteroles, *praline cream & dark chocolate sauce* ✓

Paxton & Whitfield cheese board, *oat crackers & apricot chutney* ✓ | £5 supplement



✓ 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 Jermyn 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.