



# DALLOWAY

## Terrace



## WEEKEND BRUNCH MENU

2 courses £35 | 3 courses £42

### Starters

Crushed avocado on toasted sourdough, roasted vine tomatoes, chilli jam & "feta" **VE**

Healthy banana split, homemade granola, coconut yoghurt, winter berries, cocoa nibs, peanut butter dressing **VE**

Severn & Wye smoked salmon, homemade Guinness bread, crème fraiche

Vanilla chia pudding, maple walnuts, caramelized banana, honeycomb **VE**

Smoked haddock hash, spinach, crispy capers, poached egg, saffron mayo

### The Eggs

1 egg as starter | 2 eggs as main

St Ives eggs, classic English muffin, homemade hollandaise **V**

Royal, Severn & Wye smoked salmon

Benedict, grilled Kessler ham

Florentine, sautéed spinach **V**

Bloomsbury, butter poached native lobster | £10 supplement per egg

### Mains

Shakshuka, whipped Greek yoghurt, grilled flat bread, chopped coriander **V**

Croque madam, Kessler ham, gratinated bechamel, duck egg, chopped chives | Add truffle £5

British Isle lobster mac and cheese, grated Twineham Grange cheese, chive garlic oil

Buttermilk pancakes crispy bacon, blueberries & maple syrup

Wild mushroom risotto, Twineham Grange cheese **V**

### Dessert

French toast, Winter berry compote, vanilla Chantilly cream, maple syrup **V**

Traditional lemon tart, blueberries **V**

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

Sticky toffee pudding, caramel sauce **V**

Selection of ice cream **V**

**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 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.