

DALLOWAY

Terrace

Starters

- Gin & citrus cured Cornish mackerel, cucumber, granny smith apple, bronze fennel | £14
Devon hand picked crab, heritage radishes, tarragon & tapioca crisp | £18
Venison carpaccio, parsnip crisps, truffle & pecorino dressing | £17
Thyme & Jerusalem artichoke velouté, crispy skins V | £12
Burrata, roast candy beetroot salsa, pickled samphire V | £16
Grilled tiger prawns, smoked garlic butter, samphire | £17
Wild seabass, avocado, chilli & citrus dressing | £16

Salads

Add grilled chicken or tiger prawns | £10

- Caesar salad, dry cured bacon, rosemary croutons, Parmesan & anchovy dressing | £15
Seared tuna Niçoise, soft boiled egg, green beans, black olives, Jersey royals, sundried tomatoes | £18/£32
Heritage cauliflower, roast sunflower seed hummus, castle franco,
pomegranate & fermented chilli dressing VE | £13
Superfood salad, quinoa, beetroot, vegan feta, edamame, broccoli, pomegranate dressing | £16

Mains

- Chicken Milanese, rocket & Parmesan | £28
Roasted fillet of organic salmon, pea purée, tomato berries, chive oil | £28
Thai green vegetable curry, sweet potatoes, bok choy, baby corn, steamed Jasmine rice V | £25
Salt baked celeriac, savoury granola, tahini dressing V | £23
Add grilled chicken or tiger prawns | £10
Portland crab fresh linguine, datterini tomatoes, chilli & lemon | £29
Wild mushroom & Sharpham spelt risotto, truffle & parmesan crisps, tarragon oil V/VE | £26
Wild sea bass, burnt leeks, roe caviar herbs butter | £32
200g Fillet, Black Angus grass-fed, Café de Paris butter, fries | £45

For Two to Share

- 16oz Rib of beef | £72
Chargrilled hispi cabbage, caramelized shallot purée, potato terrine, brown butter bearnaise

Pides

- Twineham Grange & truffle fries V | £8
Fries VE | Chips VE | £6
Potato gratin, Winter black truffle V | £8
Green beans, candied salted peanuts, tahini dressing V | £6
Winter root vegetable salad, Sherry dressing V | £6
Chargrilled hispi cabbage, crispy shallots, harissa aioli V | £7

V Vegetarian | VE Vegan

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.