

DALLOWAY

Terrace

PRE-THEATRE MENU

2 courses £34 per person | 3 courses £38 per person
including glass of sparkling wine

Starters

Salmon carpaccio

Cauliflower purée, pickled cucumber, lemon marmalade

Red pepper gazpacho **VE**

Black olives tapenade, croutons, basil oil

Buffalo milk burrata **V**

Heritage tomatoes, basil dressing

Black angus grass fed beef tartare | £5 supplement

Capers, Melba toast

Mains

Chicken Milanese

Rocket & parmesan

Roasted fillet of organic salmon

Pea purée, tomato berries, chive oil

Garden pea & asparagus risotto **V**

Gorgonzola, toasted pine nuts

Native lobster thermidor, *fries* | £15 supplement

Desserts

Classic vanilla crème brûlée, *shortbread* **V**

Basque cheesecake, *English strawberries ice cream* **V**

Ice cream & Sorbet **V**

Vanilla, chocolate, strawberry, rum & raisin, lemon, coconut, raspberry

Paxton & Whitfield cheese board | £5 supplement

Oat crackers & apricot chutney

V Vegetarian | **VE** Vegan | **GF** Gluten-free

Available Monday - Sunday 5pm - 7pm for up to six guests. 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 products from local and sustainable sources.