

DALLOWAY

Terrace

PRE-THEATRE MENU

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

Available Monday - Sunday, 5pm - 7pm for up to six guests

Starters

- Salmon carpaccio
Cauliflower purée, pickled cucumber, lemon marmalade
Broccoli and pea soup **V/VE GF**
Minted ricotta, toasted pine nuts
Grilled tiger prawns **GF** | £5 supplement
Smoked garlic butter, samphire
Grilled Wye Valley asparagus, *hollandaise V GF*

Mains

- Chicken Milanese, *rocket & parmesan*
Roasted fillet of organic salmon **GF**
Pea purée, fava beans, tomato berries, chive oil
Thai green vegetable curry **VE GF**
Sweet potatoes, bok choy, baby corn, steamed Jasmine rice
Add grilled chicken or tiger prawns £10
230g Ribeye | £15 supplement
Black Angus grass-fed, Café de Paris butter, French fries

Desserts

- Classic vanilla crème brûlée, *sablé biscuit V*
Poached rhubarb, *Caraway set cream, ginger biscuit V*
Coffee panna cotta, *pear terrine, crystallised walnuts V*
Paxton & Whitfield cheese board **V** | | £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.