

# DALLOWAY

## Terrace

### BRUNCH MENU

2 courses £38 | 3 courses £45

#### Starters

Crushed avocado on toasted sourdough, *roasted vine tomatoes, chilli jam & "feta"* VE  
Healthy banana split, *homemade granola, coconut yoghurt, berries, 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*

Royal, *Severn & Wye smoked salmon*

Benedict, *Kessler ham*

Florentine, *sautéed spinach* V

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

#### Mains

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

Croque madam, *Kessler ham, bechamel, duck egg*

Native lobster roll, *Marie rose sauce, avocado, lettuce* | £10 supplement

Buttermilk pancakes *crispy bacon, blueberries & maple syrup*

Garden pea & asparagus risotto, *gorgonzola, toasted pine nuts* V

#### Dessert

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

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

Classic vanilla *crème brûlée, shortbread* V

66% dark chocolate fondant, *passionfruit, coconut sorbet* V

Ice cream & Sorbet V

*Vanilla | chocolate, strawberry | rum & raisin*

*Lemon | coconut | raspberry*

V Vegetarian | VE Vegan

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.