



DALLOWAY

Terrace

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

Garden pea and asparagus risotto, gorgonzola, toasted pine nuts V/VE GF

Dessert

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

Poached rhubarb, Caraway set cream, ginger biscuit V

Classic vanilla crème brûlée, sablé biscuit V

66% dark chocolate fondant, passionfruit, coconut sorbet 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. 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.

