



# 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  
Wild mushroom & Sharpham spelt risotto, truffle & parmesan crisps, tarragon oil **V/VE**

#### Dessert

Classic vanilla crème brûlée, Irish butter shortbread **V GF**  
Malt and spelt tart, cocoa & Guinness ice cream **V**  
Cru virunga chocolate fondant, brown butter caramel, buttermilk ice cream, cocoa tuile **V GF**  
Coffee breast parisien, praline, five farms caramel sauce **V**  
French toast, berry compote, vanilla Chantilly cream, maple syrup **V**  
\*Almond panna cotta, Apricot sorbet, almond crumbs, blossom honey **V**

*\*From Maison Belle Epoque To Bloomsbury  
Savour this exceptional dessert created exclusively for Dalloway Terrace  
by Sébastien Morellon, Executive Chef of Maison Belle Epoque*

**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.

