

# DALLOWAY

## Terrace

### Starters

Sherry & smoked paprika cured monkfish, orange jam, pickle kohlrabi | £14

Devon hand picked crab, heritage radishes, tarragon & tapioca crisp | £18

Venison carpaccio, parsnip crisps, truffle & pecorino dressing | £17

Burrata, roast candy beetroot salsa, pickled samphire V | £16

Grilled tiger prawns, smoked garlic butter, samphire | £17

Wild seabass, avocado, chilli & citrus dressing | £16

Seasonal soup of the day VE | £12

### Mains

Roasted fillet of organic salmon, pea purée, tomato berries, chive oil | £28

Thai green vegetable curry, sweet potatoes, bok choy, baby corn, steamed Jasmine rice V | £25

Roast cauliflower steak, romesco sauce, confit shallots V | £22

*Add grilled chicken or tiger prawns | £10*

Portland crab fresh linguine, datterini tomatoes, chilli & lemon | £29

Wild mushroom & Sharpham spelt risotto, truffle & parmesan crisps, tarragon oil V/VE | £26

Fillet of Gigha Halibut, pommes Anna, spinach purée, seaweed butter | £34

200g Fillet, Black Angus grass-fed, Café de Paris butter, fries | £45

### For Two to Share

16oz Rib of beef | £72

Chargrilled hispi cabbage, caramelized shallot purée, potato terrine, brown butter bearnaise

### Pides

Twineham Grange & truffle fries V | £8

Fries VE | Chips VE | £6

Potato gratin, Winter black truffle V | £8

Green beans, candied salted peanuts, tahini dressing V | £6

Winter root vegetable salad, Sherry dressing V | £6

Chargrilled hispi cabbage, crispy shallots, harissa aioli V | £7

V Vegetarian | VE Vegan

A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.