

# 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 *creme brûlée, Irish butter shortbread* V

Cru virunga chocolate fondant, *Maldon sea salt, buttermilk ice cream* V

*Please allow 15 minutes*

Apple tart tatin, *vanilla ice cream* V

Ricotta cheesecake, *fig, orange & pistachio* V

Twice baked custard tart, *rhubarb* V

Paxton & Whitfield cheese board, *oat crackers & apricot* V

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.