

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

Classic vanilla *creme brûlée, Earl grey shortbread* V
Cru virunga *chocolate fondant, caramelised Banana ice cream, brandy snap* V
Please allow 15 minutes
Ricotta Basque *cheesecake, raspberries & pistachio*
Custard tart, *Yorkshire rhubarb* V
Paxton & Whitfield *cheese board, oat crackers & apricot chutney* V | supplement £5

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.



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