

DALLOWAY

Terrace

Starters

Soup of the day **VE** | £11

Organic royal smoked salmon, *horseradish cream, heritage radish, lemon* | £16

Cornish plaice ceviche, *avocado, chilli, citrus dressing* | £16

Devon hand picked crab, *heritage radishes, tarragon & Guinness Melba* | £18

Beef tartare, *cured hens egg, crispy capers, sourdough* | £16

Seared Orkney scallops, *caramelised cauliflower puree, capers, lemon* | £21

Seasonal game terrine, *pickles, toasted sourdough* | £15

Burrata, *heritage tomatoes, basil pesto, seeded cracker* **V** | £14

Salads

Caesar salad, *dry cured bacon, rosemary croutons, Parmesan, anchovy dressing* | £16

Add grilled chicken or tiger prawns | £12

Heritage beetroot, *goat cheese mousse, pickled walnut & balsamic* **V** | £15

Bloomsbury salad, *quinoa, avocado, beetroot, soya beans, vegan feta salad, lemon dressing* **VE** | £15

Mains

Roasted Atlantic cod, *confit celeriac, smoked prawns, champagne sauce* | £31

Pan roasted salmon, *crush potatoes, salty fingers, shellfish bisque* | £28

Massaman red curry, *sweet potatoes, bok choy, baby corn, steamed jasmine rice* **V** | £25

Add grilled chicken or tiger prawns | £12

Heritage cauliflower steak, *romesco sauce* **V** | £22

Mushroom & artichoke risotto, *winter black truffle* **V** | £26

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

Chicken Milanese, *rocket, Parmesan* | £28

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

Pides

Fries **VE** | £6

Herby buttered baby potatoes, *smoked Maldon salt* **V** | £6

Twineham Grange & truffle fries **V** | £8

Green beans, *confit shallots, lemon butter* **V** | £6

Isle of Wight heritage tomato salad, *basil* **VE** | £7

Tenderstem broccoli, *romesco, smoked almonds* **VE** | £7

V Vegetarian | **VE** Vegan

Allergens on reverse. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT.



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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 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.