

# 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  
Waffles, *fresh berries or cured bacon & maple syrup*  
Courgette & garden pea risotto, *Cashel blue cheese, toasted pine nuts* V

#### Dessert

Classic vanilla creme brûlée, *Irish Butter shortbread* V GF  
Treacle tart, *calvados ice cream, candied pecans* V  
Baked vanilla chai cheesecake, *caramelised pear* V  
Ice cream & sorbets V GF  
Vanilla | Strawberry | Vegan chocolate | Chai latte | Calvados  
Blackcurrant sorbet | Mango sorbet | Raspberry sorbet

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.