

# 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, caramelised banana, honeycomb VE  
Ribollita, coco beans, basil pesto VE  
Venison ragout

#### 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 lobster | £10 supplement per egg

#### Mains

Shakshuka, whipped Greek yoghurt, grilled flat bread, coriander V  
Bloomsbury smash-smash patty of aged British beef, gherkins, cheddar, onion  
Native lobster roll, Marie rose sauce, avocado, lettuce | £10 supplement  
Waffles, fresh berries or cured bacon & maple syrup  
Chicken & waffles, fried egg, jalapeño dressing, maple glaze  
Truffle & artichoke risotto, aged pecorino, toasted pine nuts, artichoke crisps V

#### Dessert

Classic vanilla creme brûlée, Irish Butter shortbread V GF  
Classic chocolate fondant, cocoa tuille, buttermilk ice cream V GF  
Assam sticky toffee pudding, brandy snap, butter scotch, clotted cream V GF  
Egg custard tart, mulled baby pears V  
Ice cream & sorbet selection V GF  
Vanilla | Strawberry | Vegan chocolate | Amaretto  
Blackcurrant | Mango | Raspberry



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*Terrace*

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.