

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
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



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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.