

DALLOWAY

Terrace



Starters

Baltic smoked salmon, *preserved lemon, pomegranate, herbs dressing* GF | £18

Hand-cut rigatoni, *venison ragout* | £19

Burrata, *winter tomatoes, pear, walnut dukkah, seeded crackers* V | £17

Valençay tart, *squash & chestnut* V | £18

Roast Scotland scallop, *winter citrus, sea vegetable butter* | £25



Mains

Seared sea bass, *coco beans, trompette mushroom, seaweed butter* GF | £38

Cockles & crab linguine, *semi-dried tomatoes, sea herbs, garlic, parsley crumbs* | £35

Glazed hispi cabbage, *pickled walnuts, pumpkin, kombu, lemon emulsion, herb crumbs* VE | £27

Mushrooms & Jerusalem artichoke risotto, *winter black truffle* V | £38

200g Fillet, Black Angus grass-fed, *Café de Paris butter, fries* | £52

Grilled Hertfordshire grass fed beef, *hispi cabbage, glazed onion, sauce Périgourdine* | £39

Roasted bone-in halibut, Cornish mussels, *confit leeks, sea herbs, caviar, Champagne velouté* GF | £42

Pides

Twineham Grange & truffle fries V | £8

Tomato salad, *shallots & chives* VE | £7

Delicate pumpkin, *feta, almonds* V GF | £7

Purple sprouting broccoli, *anchovy, pecorino* | £7

Winter leaf salad, *house dressing* VE GF | £7

Champagne

	125ml	Bottle
Charles Heidsieck Brut Réserve	£18	£98
Charles Heidsieck Rosé Réserve, NV	£25	£145
Charles Heidsieck Blanc de Blancs, NV	£31	£154





V Vegetarian | VE Vegan | GF Gluten Free

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.