

DALLOWAY

Terrace

SUNDAY ROAST

Relax, unwind & indulge with our signature Sunday roast specials

Starters

Tuscan-style Ribollita soup V | £11

Beef tartare, cured hens egg, capers, parsley, garlic emulsion, sourdough | £17

Brown shrimps & shaved cabbage, hazelnuts, chervil, mustard dressing GF | £17

Hand-cut rigatoni, venison ragout, black truffle, fennel, pecorino | £17

Mains

Dry aged Hereford beef, Yorkshire pudding, creamed horseradish, red wine jus | £33

Roast porchetta, sage & onion stuffing, apple sauce | £28

Wild mushroom & lentil wellington VE | £26

Lamb Belly, delicate pumpkin, goat's curd | £31

All are served with bottomless thyme & garlic roasted potatoes, buttered spring greens, mustard & honey glazed carrots

Desserts

Apple crumble, custard V | £13

Classic vanilla creme brûlée, Irish butter shortbread V GF | £9

Assam sticky toffee pudding, brandy snap, butter scotch, clotted cream V GF | £11

Classic chocolate fondant, cocoa tuille, buttermilk ice cream V GF | £11

SOMMELIER RECOMMENDATIONS

Wine by the glass 175ml

Sangiovese, Armigero Riserva, Emilia Romagna, Italy 2018 | £13

Rioja Reserva El Coto 'Coto de Imaz', Rioja, Spain 2018 | £17

Malbec, Durigutti Mendoza, Argentina 2019 | £16

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.