

DALLOWAY

Terrace

VALENTINE'S DAY MENU

6 courses | £85 per person

Amuse Bouche

Crab croquette, *harissa aioli*, keta caviar

To Begin

Coppa & finocchiona, *home-made pickles*, buttered sourdough & Guinness bread

Starters

Venison tartare, *harissa*, sumac, quail egg

Salmon gravadlax, *pickled cucumber*, black radish

Blood orange-glazed burrata, *candied walnuts*, dukkah

Beetroot tart, *whipped feta*, almond granola

Mains

Black Angus rib-eye, *glazed red cabbage*, wild garlic

Barbary duck, *confit leg*, citrus-scented carrots, fennel

32oz Dover sole meunière, *new potatoes* - for two to share

Pithivier, *pickled enoki mushrooms*, sauce vierge

Desserts

"I Can Buy Myself Flowers", *dark chocolate-dipped strawberries*, rose petal dust - to share

"Show a Little Passion", *tonka bean & passion fruit tart*, raspberries, vanilla bean cream

"Spice Things Up", *chili chocolate crèmeux*, peanut brittle, cinnamon crunch, sea salt

Café Gourmand

Selection of tea, coffee & petit fours

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.