

# DALLOWAY

## Terrace

### Starters

Tuscan-style Ribollita soup V | £11

Baltic smoked salmon, *preserved lemon, pomegranate, herbs dressing* GF | £16

Sea bass crudo, *avocado, chilli, herbs, ginger, lime dressing* | £16

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

Hand-picked Devonshire crab, *black radish, brown crab brioche* | £18

Chicken & duck parfait, *glazed lardo, pickles, chutney, sourdough* | £16

Scottish Highland venison ragout, *hand-cut rigatoni, pecorino* | £16

Burrata, *Winter tomatoes, pear, walnuts, seeded crackers* V | £17

### Salads

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

Chicory salad, *blue cheese, fennel, winter citrus, yellow beetroot* V GF | £16

Bloomsbury buddha bowl, *quinoa, avocado, beetroot, soya beans, vegan feta, tomato, lemon dressing* VE | £15

Caesar salad, *dry-cured bacon, rosemary croutons, parmesan, anchovy dressing* | £16

*Add grilled chicken or tiger prawns* | £12

### Mains

Cockles & crab linguine, *semi-dried tomatoes, sea herbs, garlic, parsley crumbs* | £31

Pan-roasted salmon, *crushed potatoes, sea herbs, vermouth butter* GF | £31

Seared sea bass, *coco beans, trompette mushroom, seaweed butter* GF | £36

Massaman red curry, *sweet potatoes, bok choy, baby corn, steamed rice* V | £29

*Add grilled chicken or tiger prawns* | £12

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

Roasted whole baby chicken marinated in green chill, *preserved lemon citrus aioli, pan jus* | £27

Mushrooms & Jerusalem artichoke risotto, *Winter black truffle* V | £28

200g Fillet, Black Angus grass-fed, *Café de Paris butter, fries* | £48

### Pides

Fries VE | £6

Twineham Grange & truffle fries V | £8

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

Cavolo nero & coco bean cassoulet GF | £7

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

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

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

Crushed potatoes, *seaweed butter* VE GF | £6

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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*Terrace*

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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.