

DALLOWAY

Terrace

Starters

Tuscan-Style Primavera Ribollita **V** £11

Smoked Scottish Salmon, *dill, preserved lemon, herb dressing, burnt citrus* £16

Grilled Octopus, *'nduja aioli, green olive salsa, fennel* £16

Beef Tartare, *cured hen's egg, capers, gherkin, parsley, garlic emulsion, toasted sourdough* £17

Hand-Picked Devonshire Crab, *black radish, brown crab brioche* £18

Duck Parfait, *glazed lardo, pickles, chutney, sourdough* £16

Burrata, *dukkah spice, sweet walnuts, citrus dressing, seeded crackers* **V** £17

Salads

Brown Shrimps & Shaved Cabbage, *hazelnuts, chervil, mustard dressing* £17

Spring Pea Salad, *chicory, endive, Ash Goat's Cheese, broad beans, fennel, citrus, shaved yellow beetroot* **V** £16

Green Buddha Bowl, *kale, spinach, quinoa, avocado, beans & peas, lemon dressing* **VE** £15

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

Add grilled chicken, tiger prawns or octopus £12

Mains

Mariscada a la Marinera (Galician-Style seafood in Sailor's Sauce)

Sea herbs, garlic, parsley crumbs £31

Roasted Salmon, *potatoes, sea herbs, wild garlic butter* £31

Whole Plaice on the Bone, *peas, broad beans, seaweed butter* £32

Massaman Red Curry, *sweet potatoes, bok choy, baby corn, steamed rice* **V** £26

Add grilled chicken or tiger prawns £12

Glazed Hispi Cabbage, *pickled walnuts, pumpkin, lemon emulsion, herb crumbs* £23

Moroccan-Style Roast Baby Chicken, *chives, pan jus, preserved lemon aioli* £29

Cacio e Pepe, *hand-cut rigatoni, crispy chicken, pecorino* Small £16 | Large £27

Artichoke Risotto, *spring greens, peas, black truffle* **V** £28

Black Angus Grass-Fed Beef, 200g Fillet | 250g Rib-Eye

Roasted Tropea onion, Café de Paris butter, fries £45

Pides

Fries **VE** £6 | Twineham Grange & Truffle Fries **V** £8

Beef Heart Tomato Salad, *shallots & chives* **VE** £7 | Broad Bean & Pea Cassoulet £7

Roasted Artichokes, *feta, capers, lemon-parsley olive oil* £7 | Roasted Kalettes, *anchovy, pecorino* £7

Spring Endive Salad, *house dressing, radish* £7 | Crushed potatoes, *seaweed butter* £7

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.