

# DALLOWAY

## Terrace

### BRUNCH MENU

2 courses £38 | 3 courses £45

#### Starters

Crushed Avocado on Toasted Sourdough, *roasted vine tomatoes, chili jam, "feta"* VE  
Healthy Banana Split, *homemade granola, coconut yoghurt, berries, peanut butter dressing* VE  
Severn & Wye Smoked Salmon, *homemade Guinness bread, crème fraîche*  
Vanilla Chia Pudding, *maple walnuts, caramelised banana, honeycomb* VE  
Tuscan-Style Primavera Ribollita V  
Cacio e Pepe, *hand-cut rigatoni, crispy chicken, pecorino*

#### The Eggs

1 muffin as starter | 2 muffins as main  
*Copper Maran eggs, classic English muffin, homemade hollandaise*  
Royal, *Severn & Wye smoked salmon*  
Benedict, *Kessler ham*  
Florentine, *sautéed spinach* V  
Bloomsbury, *butter-poached lobster* | £10 supplement per muffin

#### Mains

Shakshuka, *whipped Greek yoghurt, grilled flatbread, coriander* V  
The Bloomsbury Burger, *aged smash patty, diced onion, pickle, American cheddar*  
Native Lobster Roll, *Marie rose sauce, avocado, lettuce* | £10 supplement  
Waffles, *fresh berries or cured bacon & maple syrup*  
Chicken & Waffles, *fried egg, jalapeño dressing, maple glaze*  
Truffle & Artichoke Risotto, *aged pecorino, toasted pine nuts, artichoke crisps* V  
'Nduja on sourdough, *fried hen's egg*

#### Dessert

Classic Vanilla Creme Brûlée, *Irish Butter shortbread* V GF  
Dark Chocolate Fondant, *brandy snap, salted caramel ice cream* V GF  
Milk Chocolate & Mango Mousse, *hazelnut crumble* V  
Kentish Caramel Tart, *crème fraîche* V  
Forced Yorkshire Rhubarb & Custard Cheesecake, *raspberry sorbet* V



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*Terrace*

V Vegetarian | VE Vegan

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.