

DALLOWAY

Terrace

SUNDAY ROAST

Relax, unwind & indulge with our signature Sunday roast specials

Starters

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

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

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

Cacio e Pepe, *hand-cut rigatoni, crispy chicken, pecorino* £16

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

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

Classic Vanilla Crème Brûlée, *Irish butter shortbread* **V GF** £10

Assam Sticky Toffee Pudding, *brandy snap, butter scotch, clotted cream* **V GF** £11

Artisan Selection of French & British Cheese, *chutney, crackers* £17

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.