

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
Classic Chocolate Fondant, *brandy snap, salted caramel ice cream* V GF
Strawberry & Pistachio Trifle, *strawberry sorbet* V GF
Baked Custard Cheesecake, *forced rhubarb, raspberries* V
Ice cream & Sorbet Selection V GF
Vanilla | Strawberry | Vegan chocolate | Rum & raisin
Blackcurrant sorbet | Mango sorbet | Raspberry sorbet



DALLOWAY

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.