

# DALLOWAY

*Terrace*

## SET GROUP MENU

3 courses | £75 per person

### *Starter*

Tuscan-Style Primavera Ribollita **V**

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

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

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

### *Main*

Moroccan-Style Roast Baby Chicken

*Chives, pan jus, preserved lemon aioli*

Massaman red curry **VE**

Roasted Salmon, *potatoes, sea herbs, wild garlic & butter*

Glazed Hispi Cabbage

*Pickled walnuts, pumpkin, kombu, lemon emulsion, herb crumbs*

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

*Sea herbs, garlic, parsley crumbs*

### *Dessert*

Classic Vanilla Crème Brûlée **V GF**

*Irish butter shortbread*

Dark Chocolate Fondant **V GF**

*Brandy snap, salted caramel ice cream*

Strawberry & Pistachio Trifle **V GF**

*Strawberry sorbet*

Artisan selection of French and British cheese

*Chutney, crackers*



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V Vegetarian | VE Vegan

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. We strive to source all of our products from local and sustainable sources. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT.