

DALLOWAY

Terrace

Starters

- Tuscan Style Gazpacho, herb croutons **V** £12
- Smoked Scottish Salmon, dill, preserved lemon, herb dressing, mango £18
- Grilled Octopus, 'nduja aioli, caponata salsa £19
- Beef Tartare, cured egg yolk, capers, gherkin, parsley, garlic emulsion, toasted sourdough £21
- Hand-Picked Devonshire Crab, radish salad, brown crab brioche £18
- Chicken & Duck Terrine, lardo, gherkins, chutney, sourdough £17
- Cacio e Pepe, hand-cut rigatoni, crispy chicken, pecorino £17 | £30
- Burrata, dukkah spice, sliced peaches, citrus dressing, seeded crackers **V** £18

Salads

- Brown Shrimps & Shaved Cabbage, hazelnuts, chervil, mustard dressing £18
- Pea & bean Salad, chicory, endive, Ash Goat's Cheese, beans, fennel, citrus, shaved yellow beetroot £17
- Bloomsbury Green Buddha Bowl, kale, spinach, quinoa, avocado, beans & peas, lemon dressing **VE** £17
- Sicilian Melon, Sorrel & Pistachio, dukkah spice, crunchy pancetta £17
- Caesar Salad, dry-cured bacon, rosemary croutons, parmesan, anchovy dressing £18
- Add grilled chicken £12, tiger prawns or octopus £14*

Mains

- Seafood Pasta, octopus, mussels, chilli-tomato butter £32
- Grilled Salmon, warm potato salad, sea herbs, lemon beurre Blanc £29
- Beef Tartare, cured egg yolk, capers, gherkin, parsley, garlic emulsion, fries £32
- Pan Roasted Cod, summer greens cockles, seaweed butter, sauce Verde £33
- Massaman Red Curry, sweet potatoes, bok choy, baby corn, steamed rice **VE** £30
- Add grilled chicken £12, tiger prawns £14*
- Chargrilled Aubergine, tahini, almond & mint salad **VE** £28
- Moroccan-Style Roast Baby Chicken, chives, pan jus, preserved lemon aioli £31
- Courgette & Artichoke Risotto, greens, peas, black truffle, Jerusalem artichokes crisps **V** £29
- Black Angus Grass-Fed Beef, 200g Fillet | 250g Rib-Eye
- Roasted charred onion hearts, Bloomsbury steak butter, fries £47

Pides

- Fries **VE** £6 | Twineham Grange & Truffle Fries **V** £9
- Beef Heart Tomato Salad, shallots & chives **VE** £8 | Sautéed Jersey Royals, seaweed butter £8
- Grilled Asparagus, anchoïade & pecorino romano £9 | Endive Salad, house dressing, radish £7
- Sautéed Mixed Beans, feta, capers, crispy shallots, olive oil £8

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.