

# 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 Gazpacho V  
Cacio e Pepe, hand-cut rigatoni, crispy chicken, pecorino

#### The Eggs

1 muffin as starter | 2 muffins as main  
St Ives 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  
Bloomsbury Cheeseburger, Smash patty of aged British beef, gherkins, cheddar, onion  
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  
Courgette & Artichoke Risotto, greens, peas, black truffle, Jerusalem artichokes crisps VE  
'Nduja on Sourdough, fried hen's egg

#### Dessert

Classic Vanilla Creme Brûlée, Irish Butter shortbread V GF  
Dark Chocolate Fondant, almond tuile, fior di latte ice cream V GF  
Rum Baba, English strawberries, wild strawberry sorbet V  
Raspberry Ripple Cremeaux, sable crumble, lemon curd, raspberry ripple ice cream V GF  
Ice cream & Sorbet Selection V GF  
Vanilla | Strawberry | Vegan chocolate | Fior de latte | Raspberry ripple  
Blackcurrant sorbet | Mango sorbet | Lemon sorbet



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.