

DALLOWAY

Terrace

Starters

- Minestrone d'Autunno, beans, seasonal vegetables, pasta **V** £12
- Cured Smoked Scottish Salmon, pickled beetroot, horseradish crème, dill oil £18
- Grilled Octopus, padron peppers, salsa, smoked cod's roe £19
- Beef Tartare, cured egg yolk, capers, gherkin, parsley, garlic emulsion, toasted sourdough £21
- Hand-Picked Crab, celeriac & apple remoulade, sourdough £18
- Pressed Guinea Fowl & Duck Terrine, spiced apple chutney, house pickles, sourdough £17
- Pumpkin & Pecorino Mafalde, sage cream, toasted hazelnuts **V** £17
- Burrata, grilled grapes, pumpkin dukka, seeded cracker **V** £18

Salads

- Salt Baked Beetroot Salad, artichoke crisps, whipped goat's cheese, maple vinaigrette **V** £18
- Chicory & Pear Salad, blue cheese, spiced pecans, fennel, citrus, beetroot mustard glaze £16 | £24
- Green Goddess Salad, kale, spinach, quinoa, avocado, beans, lemon dressing **VE** £17 | £25
- Caesar Salad, dry-cured bacon, rosemary croutons, parmesan, anchovy dressing £18 | £26
- Add: Grilled chicken £12 | Tiger prawns or octopus £14*

Mains

- Crab & Prawn Linguine, tomato bisque, chilli butter, tarragon **V** £32
- Grilled Trout, warm potato salad, sea herbs, lemon beurre Blanc £29
- Seabass, sea vegetables, classic sauce vierge £33
- Pan-Roasted Hake, girolle mushrooms, velouté, seaweed tartare £32
- Beef Tartare, cured egg yolk, capers, gherkin, parsley, garlic emulsion, fries £32
- Thai-Spiced Pumpkin Curry, baby corn, pok choy, jasmine rice **VE** £30
- Add: Grilled chicken £12 | Tiger prawns £14*
- Chargrilled Jerusalem artichoke, superstraccia, basil oil, pinenut, pomegranate **VE** £28
- Slow-Roast corn fed chicken (half), Aji Amarillo, preserved lemon, thyme jus £31
- Roasted Celeriac Risotto, pumpkin seeds, herb oil, Pecorino **V** £29
- Black Angus Grass-Fed Beef, 200g Fillet | 250g Rib-Eye
charred onion hearts, Bloomsbury Steak butter, fries £47

Pides

- Fries **VE** £6 | Aged Parmesan & Truffle Fries **V** £9
- Roasted Heritage Carrots, honey & thyme **VE** £8 | Sautéed baby potatoes, lemon & sage £8
- Beef Tomato Salad, nori dressing **VE** £9 | Autumn Leaf Salad, mustard, radish £7
- Sautéed Sprouting Broccoli, garlic & chilli, tomato, pecorino £11

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.