

DALLOWAY

Terrace

BRUNCH MENU

2 courses £38 | 3 courses £45

Starters

Minestrone d'Autunno, *beans, seasonal vegetables, pasta* V
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
Pumpkin & Pecorino Mafalde, *sage cream, toasted hazelnuts* V

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*
Roasted Celeriac Risotto, *baked celeriac, smoked almonds, fresh autumn truffle* V
'Nduja on Sourdough, *fried hen's egg*

Dessert

Classic Vanilla Crème Brûlée, *Ugandan vanilla, Irish butter shortbread* V GF
Dark Chocolate Fondant, *cocoa tuile, vanilla ice cream* V GF
Guinness Treacle Tart, *fior di latte ice cream* V
Ice Cream & Sorbet Selection V GF
Vanilla | Strawberry | Vegan chocolate | Fior di latte | Raspberry ripple
Blackcurrant sorbet | Mango sorbet | Lemon sorbet | Strawberry sorbet



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. 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.