

# DALLOWAY

## Terrace

### PRE-THEATRE MENU

2 courses £35 per person | 3 courses £39 per person

*Including a Mireabeau Spritz Cocktail*

#### Starter

Minestrone d'Autunno **V**

*Beans, seasonal vegetables, pasta*

Pressed Guinea Fowl & Duck Terrine  
*Spiced apple chutney, house pickles, sourdough*

Burrata **V**

*Grilled grapes, pumpkin dukka, seeded cracker*

Cured Smoked Scottish Salmon  
*Pickled beetroot, horseradish crème, dill oil*

#### Main

Grilled Trout

*Warm potato salad, sea herbs, lemon beurre Blanc*

Thai-Spiced Pumpkin Curry **VE**

*Baby corn, pok choy, jasmine rice*

Slow-Roast Corn Fed Chicken (half)  
*Aji Amarillo & preserved lemon, thyme jus*

Roasted Celeriac Risotto **V**

*Pumpkin seeds, herb oil, Pecorino*

#### Dessert

Classic Creme Brûlée **V GF**

*Ugandan vanilla, Irish butter shortbread*

Chocolate Fondant **V**

*Cocoa tuille, vanilla ice cream*

Guinness Treacle Tart **V**

*Fair de late ice cream*



V Vegetarian | VE Vegan

Available Monday - Sunday 5pm - 6:30pm for up to six guests. 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.