

DALLOWAY

Terrace

SET GROUP MENU

3 courses | £75 per person

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**

Foir 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.