

DALLOWAY

Terrace

SUNDAY ROAST

Relax, unwind & indulge with our signature Sunday roast specials

Starters

Minestrone d'Autunno, beans, seasonal vegetables, pasta **V** £12

Beef Tartare, cured egg yolk, capers, gherkin, parsley, garlic emulsion, toasted sourdough, fries £21 | £32

Pumpkin & Pecorino Mafalde, sage cream, toasted hazelnuts **V** £17

Burrata, grilled grapes, pumpkin dukka, seeded cracker **V** £18

Mains

Dry Aged Hereford Beef, Yorkshire pudding, creamed horseradish, red wine jus £34

Roast Porchetta, sage & onion stuffing, apple sauce £29

Wild Mushroom & Lentil Wellington **VE** £27

Lamb Belly, pumpkin, goat's curd £32

*All are served with bottomless thyme & garlic roasted potatoes,
buttered summer greens, mustard & honey glazed carrots*

Desserts

Classic Crème Brûlée, Ugandan vanilla, Irish butter shortbread **V GF** £12

Chocolate Fondant, cocoa tuile, vanilla ice cream **V GF** £12

Artisan Selection of French & British Cheese, chutney, crackers £21

SOMMELIER RECOMMENDATIONS

Wine by the glass 175ml

Sangiovese, Armigero Riserva, Emilia Romagna, Italy 2018 £14

Rioja Reserva El Coto 'Coto de Imaz', Rioja, Spain 2018 £18

Malbec, Durigutti Mendoza, Argentina 2019 £17



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.