

# DALLOWAY

## Terrace

### SUNDAY ROAST

*Relax, unwind & indulge with our signature Sunday roast specials*

#### Starters

Tuscan Style Gazpacho, herb croutons **V** £12

Grilled Octopus, padron peppers, salsa, smoked cod's roe £19

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

Cacio e Pepe, hand-cut rigatoni, crispy chicken, pecorino £18

Burrata, dukkah spice, sliced peaches, citrus dressing, seeded crackers **V** £18

Brown Shrimps & Shaved Cabbage, hazelnuts, chervil, mustard dressing £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 Creme Brûlée, Ugandan vanilla, Irish butter shortbread **V GF** £12

Chocolate Fondant, cocoa tuille, 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

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.