

DALLOWAY

Terrace

Starters

- Minestrone, beans, pasta, seasonal vegetables **V** £12
- Cured Smoked Scottish Salmon, pickled beetroot, horseradish crème, dill oil £18
- Pan Roasted Quail, Guinness glaze, parsnip purée £19
- Beef Tartare, cured egg yolk, capers, gherkin, parsley, garlic emulsion, toasted sourdough £21
- Semi-Cured Hand Dived Scallops, cucumber, charred orange & blood orange dressing £18
- Pressed Guinea Fowl & Duck Terrine, spiced apple chutney, house pickles, sourdough £17
- Pumpkin & Pecorino Mafalde, sage & butternut cream, toasted hazelnuts **V** £17
- Burrata, grilled grapes, pumpkin dukkah, seeded cracker **V** £18

Salads

- Chicory & Pear Salad, blue cheese, spiced pecans, fennel, citrus, beetroot mustard glaze £16 | £24
- Green Goddess, kale, spinach, quinoa, avocado, sprouting beans, lemon dressing **VE** £17 | £25
- Caesar Salad, dry-cured bacon, rosemary croutons, parmesan, anchovy dressing £18 | £26
- Add: grilled chicken £12 | tiger prawns £14*

Mains

- Crab & Prawn Linguine, tomato bisque, chilli butter, tarragon **V** £32
- Grilled Trout, warm potato salad, sea herbs, lemon beurre blanc £29
- Rigatoni of Venison Ragù, slow-braised wild venison, juniper-scented tomato, winter herbs £29
- Pan-Roasted Stone Bass, coco beans & girolles cassoulet, marinated rainbow chard £31
- Beef Tartare, cured egg yolk, capers, gherkin, parsley, garlic emulsion, fries £32
- Thai-Spiced Pumpkin Curry, baby corn, pak choi, jasmine rice **VE** £30
- Add: grilled chicken £12 | tiger prawns £14*
- Confit Jerusalem Artichoke & Pumpkin, stracciatella, herb oil, pine nuts, pomegranate **VE** £28
(available vegan with superstraccia)
- Slow-Roast Corn-Fed Chicken (half), aji amarillo glaze, watercress salad £31
- Roasted Celeriac Risotto, baked celeriac, smoked almonds, fresh winter truffle **V** £29
- Black Angus Grass-Fed Beef, 200g Fillet | 250g Rib-Eye
- Charred Baby Gem, Bloomsbury steak butter, fries £47

Pides

- Fries **VE** £6 | Aged Parmesan & Truffle Fries **V** £9
- Roasted Heritage Carrots, honey & thyme **VE** £8 | Sautéed Baby Potatoes, lemon & sage **V** £8
- Beef Tomato Salad, nori dressing **VE** £9 | Winter Leaf Salad, mustard, radish **V** £7
- Sautéed Brussel Sprouts, garlic & chilli, red onion, pecorino **V** £11



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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.