

DALLOWAY

Terrace

BRUNCH MENU

2 courses £38 | 3 courses £45

Starters

Minestrone, beans, pasta, seasonal vegetables V

Crushed Avocado on Toasted Sourdough, roasted vine tomatoes, chili jam, "feta" VE

Healthy Banana Split, homemade granola, coconut yoghurt, berries, peanut butter dressing VE

Severn & Wye Smoked Salmon, homemade Guinness bread, crème fraîche

Vanilla Chia Pudding, maple walnuts, caramelised banana, honeycomb VE

Pumpkin & Pecorino Mafalde, sage & butternut cream, toasted hazelnuts V

The Eggs

1 muffin as starter | 2 muffins as main

St Ives Eggs, classic English muffin, homemade hollandaise

Royal, Severn & Wye smoked salmon

Benedict, Kessler ham

Florentine, sautéed spinach V

Bloomsbury Butter-Poached Lobster with Caviar | £10 supplement per muffin

Mains

Shakshuka, whipped Greek yoghurt, grilled flatbread, coriander V

Bloomsbury Cheeseburger, Smash patty of aged British beef, gherkins, cheddar, onion

Native Lobster Roll, Marie-Rose sauce, avocado, lettuce | £10 supplement

Waffles, fresh berries or cured bacon & maple syrup

Chicken & Waffles, fried egg, jalapeño dressing, maple glaze

Chicken Milanese, parmesan, rocket, lemon caper dressing

Roasted Celeriac Risotto, baked celeriac, smoked almonds, fresh winter truffle V

'Nduja on Sourdough, fried hen's egg

Dessert

Classic Vanilla Crème Brûlée, Ugandan vanilla, Irish butter shortbread V GF

Dark Chocolate Fondant, cocoa tuile, vanilla ice cream V GF

Guinness Treacle Tart, vanilla ice cream V

Ice Cream & Sorbet Selection V GF

Vanilla | Strawberry | Vegan chocolate | Fior di latte | Pistachio

Blackcurrant sorbet | Mango sorbet | Lemon sorbet | Strawberry sorbet



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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.