

DALLOWAY

Terrace

EASTER SUNDAY ROAST

Starters

Seasonal Vegetable Broth, *haricot beans, fresh pasta* V £12

Burrata, *rhubarb, dukkah, lavash crackers* V £16

Bitter Leaf Salad, *blue cheese, pecans, fennel, beetroot, mustard glaze* V £13

Cured & Smoked Scottish Salmon, *beetroot, kohlrabi, horseradish, salmon roe* £16

The Doyle Signature Irish Chowder, *diced cod, smoked haddock, salmon, prawns, smoked salmon* £12

Mains

Dry Aged Hereford Beef, *Yorkshire pudding, creamed horseradish, red wine jus* £35

Roast Porchetta, *sage & onion stuffing, apple sauce* £28

Wild Mushroom & Lentil Wellington VE £28

Slow-Roast Corn-Fed Chicken (half), *Aji Amarillo glaze, watercress salad* £29

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

SOMMELIER RECOMMENDATIONS

Wine by the glass 175ml

Rosé

Maison Mirabeau 'Pure' 2021, *Provence, France* £17

Maison Mirabeau 'Etoile' 2021, *Provence, France* £19

White

Godello Bodegas Rafael Palacios 'Louro' 2021 £18

Chablis 1er Cru Domaine Vriгдаud 'Fourchaume Les Vaupulans' 2021 £19

Red

Nero d'Avola Vigneti Zabu 'Il Passo Verde' 2021 £16

Casa Ferreirinha 'Vinha Grande' 2020 £16



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V Vegetarian | VE Vegan | GF Gluten-Free | GF* Available as Gluten-Free

Please let a member of our team know about any allergies or intolerances before ordering. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. Our suppliers work closely with British producers to source seasonal ingredients, in support of a true 'field to fork' approach. All ingredients have been carefully selected with the highest standards of animal welfare and ethical sourcing.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.