

DALLOWAY

Terrace

EVENING MENU

Starters

- Seasonal Vegetable Broth, *haricot beans, fresh pasta* V £12
- Cured & Smoked Scottish Salmon, *beetroot, kohlrabi, horseradish, salmon roe* £16
- Hand-Picked Crab, *pink grapefruit, yoghurt, caviar, brioche* £20
- Beef Tartare, *capers, egg yolk, garlic emulsion, sourdough* £18
- Semi-Cured Hand-Dived Scallops, *cucumber, citrus, shiso, scallop coral* £21
- Burrata, *rhubarb, dukkah, lavash crackers* V £16
- Grilled Asparagus, *toasted yeast, foie gras* £15
- Bitter Leaf Salad, *Blue cheese, pecans, fennel, beetroot, mustard glaze* V £13
- Guinea Fowl & Duck Terrine, *apple, pickles, sourdough* £16
- The Doyle Signature Irish Chowder, *diced cod, smoked haddock, salmon, Prawns, smoked salmon* £12

Mains

- Crab & Prawn Linguine, *tomato bisque, chilli butter, tarragon* £29
- Grilled Trout, *peas, broad beans, trout roe, fennel nage* £27
- Rigatoni of Venison Ragù, *tomato, juniper berries, dark chocolate* £27
- Stone Bass à la Plancha, *brown shrimp, sea herbs, Grenobloise sauce* £29
- Beef Tartare, *egg yolk, capers, garlic emulsion, fries* £27
- Roasted Jerusalem Artichoke, *pine nuts, pomegranate, stracciatella* V (available as vegan) £26
- Grilled Corn-Fed Half Chicken, *seasonal greens, Aji Amarillo glaze* £29
- Asparagus Risotto, *green peas, smoked almonds, fresh truffles* V £27
- Black Angus Grass-Fed Beef, 200g Fillet | 250g Rib-Eye
Baby gem, steak butter, fries £45 | *add foie gras* £12

Sides

- Fries VE £6
- Aged Parmesan & Truffle Fries V £7
- Roasted Heritage Carrots, *tarragon butter* V £7
- Roasted Tomato Salad, *shallots, chives, olive oil* VE £6
- Purple Sprouting Broccoli, *sun-dried tomato, chilli, pecorino* V £9
- Spring Leaf Salad, *mustard, radish* VE £6
- Mashed Potato, *chives* V £6
- Sautéed Baby Potatoes, *furikake* VE £7



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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.

THE DOYLE COLLECTION

LONDON · DUBLIN · WASHINGTON DC · CORK · BRISTOL