

# DALLOWAY

## Terrace

### LUNCH MENU

#### Starters

- Shrimp Cocktail, *gin Marie Rose, crisp lettuce* £15  
Tuna Tartare, *avocado, mango, citrus* £16  
Grilled Octopus, *Calabrian chilli aioli, lime, coriander* £16  
Burrata, *dukkah spice, summer tomato, fresh almond* v £16  
Smoked Salmon (served table-side) £18  
*House-cured salmon, horseradish cream, capers, pickled cucumber, chives*  
Gazpacho, *sourdough croutons, sorrel & cucumber* £11  
Beef Tartare, *egg yolk, capers, garlic emulsion* £18

#### Salads

- Bloomsbury Garden Salad, *kale, spinach, edamame, peas, quinoa, house dressing* v £16  
Watermelon & Feta, *compressed watermelon, mint, sunflower seeds* v £16  
Caesar Salad, *cured bacon, rosemary croutons, Parmesan* £24  
*Add: Grilled chicken £10 | Tiger prawns £11*

#### Mains

- Dalloway Burger, *aged beef smash patty, gherkin, American cheddar, tomato, caramelised onion, fries* £20  
Steak Frites, *7oz rump, fries* £29  
Crab & Prawn Linguine, *tomato bisque, chilli butter, tarragon* £29  
Grilled Sea Bass, *sauce vierge, sea herbs* £26  
Courgette Risotto, *crispy artichoke, peas, smoked almond, goat's cheese* v £27  
Cacio e Pepe Rigatoni, *pepper butter sauce* v £21  
Thai-Spiced Summer Vegetable Curry, *baby corn, bok choy, beans, jasmine rice* £26  
*Add: Grilled chicken £10 | Tiger prawns £12*  
Chicken Paillard, *grilled corn-fed chicken, lemon, garlic, rocket, Parmesan, capers* £26  
Rib-Eye 250g, *baby gem, steak butter, fries* £45

#### Pides

- Fries vE £6 | Parmesan & Truffle Fries v £7 | Roasted Heritage Carrots, *tarragon butter* v £7  
Tomato Salad, *shallots, chives, olive oil* vE £9 | Summer Leaf Salad, *mustard, radish* vE £6  
Greens, *anchovy & lemon butter, crispy capers* v £7 | Mashed Potato, *chives* v £6  
Sautéed Baby Potatoes, *lemon, seaweed* vE £6



# DALLOWAY

## *Terrace*

V Vegetarian | VE Vegan | NGCI - Non-Gluten Containing Ingredients

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, supporting a true 'field to fork' approach. All ingredients are 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