DALLOWAY Terrace

to Share

GREEN OLIVES Mediterranean herbs /£3
TOASTED NUTS Mediterraqnean sundried rosemary /£2.5
BREAD SELECTION Guinness brown bread, London Fields seeded organic & organic sourdough /£2.5
BURRATA & ROASTED CHERRY VINE TOMATOES Extra virgin olive oil, country loaf & crostini /£15
TREALY FARM CHARCUTERIE Celeriac remoulade, pickles /£10 /£16

Specials

Monday
CRAB & CHILLI TAGLIATELLE /£17

Tuesday
VEAL MILANESE Fries /£20

Wednesday
BRAISED WILD SEA BASS Clams, baby veg, caviar & shallot /£17

Thursday
NEW YORK STRIP STEAK Jenga fries, molasses bbq sauce /£18

Friday
MUSSELS IN WHITE WINE Dill, fries /£15

Saturday & Sunday
WEEKEND BRUNCH

Start

DAILY SEASONAL SOUP /£7.5

SEVERN & WYE SMOKED SALMON Guinness brown bread /£11

SEARED HAND DIVED SCALLOPS Cauliflower purée, pea shoots, parmesan /£14

DORSET CRAB ON TOAST Watercress, apple, egg /£11

CLASSIC PRAWN COCKTAIL Marie Rose sauce, avocado, guinness bread, lime /£12

CHARGRILLED ASPARAGUS Burford Brown Egg, Hollandaise /£10

SCOTTISH AGED BEEF CARPACCIO Grilled artichoke, rocket, parmesan /£14

ROASTED ORGANIC BABY BEETS Goat's curd, basil, balsamic /£9

Salads

AVOCADO Kale, pomegranate, radish, rocket /£12

CAESAR /£8 /£12 with chicken add /£4.5

CHICORY Pear, Stilton, walnuts /£8 /£12

SUPERFOOD Quinoa, beetroot, feta, edamame, sunflower seeds, mint, coriander, pomegranate dressing /£8 / £12

12 BABY LETTUCES & MICROGREENS Grilled organic salmon, yuzu dressing, basil oil /£9 /£13

LOBSTER Avocado, quinoa, quail egg, tomatoes, asparagus, edamame beans /£18

Mains

BEER BATTERED FISH & CHIPS Mushy peas, homemade tartare sauce, lemon /£17

ARBORIO RISOTTO Spring vegetables, edamame, wild garlic leaf, parmesan shavings /£18

SALCOMBE CRAB & CRAYFISH RAVIOLI Cavolo nero, parmesan gremolata /£19

PAN ROASTED COD Tapenade, vine cherry tomatoes /£18

HERB CRUSTED NEW SEASON LAMB RUMP Goat's curd champ, spring pea purée /£24

BLOOMSBURY CLUB Fries /£14 - *can be served vegetarian or gluten-free*

Galloway Grill

WHOLE DOVER SOLE *On or off the bone, grilled or meunière* /£38

TIGER PRAWNS Harissa aioli, lemon /£24

SEAGRILL Lemon, béarnaise /£24

COTSWOLD WHITE CHICKEN Asparagus, béarnaise /£18

BLOOMSBURY BURGER Imokilly mature cheddar, relish, fries /£18

DRY-AGED ABERDEEN ANGUS BEEF
6oz Fillet /£27 8oz Sirloin /£24
Sauces: Béarnaise / Peppercorn / Roquefort

VEAL CUTLET Lemon & sage butter, haricot beans /£22

Sides /£4.75

Potatoes; mashed, fries or hand-cut chips / Truffle fries, Parmesan / Spinach; sauteed or creamed /
House salad /Organic avocado, vine tomato & goats curd salad / Purple sprouting broccoli / Cauliflower, Cashel Blue, walnuts

#DALLOWAYSS17

Some of our menu items may contain allergens; further information is available upon request. A discretionary service charge of 12.5% will be added to your bill.

DALLOWAY Terrace

Small Plates

Inspired by English spring-time barbecue, whatever the weather

LOBSTER POPCORN Saffron aioli /£8

PULLED MINI LAMB BURGERS Mint jam, feta /£9

BUTTERMILK CHICKEN Ranch dip /£10

ORGANIC AVOCADO, VINE TOMATO & GOATS CURD Croutons, basil /£6

GRILLED TIGER PRAWNS Harissa aioli, lemon /£8

GRILLED WYE VALLEY ASPARAGUS Lemon, black pepper /£7

HOMEMADE HUMMUS Crudités /£7

Accessories

SUMMER HATS Available upon request

YOGA CLASSES In association with Lululemon Athletica

#DALLOWAYFILMCLUB Tickets available via eventbrite.com

#DALLOWAYSS17

Some of our menu items may contain allergens; further information is available upon request. A discretionary service charge of 12.5% will be added to your bill.