

DALLOWAY

Terrace

To Share

GREEN OLIVES Mediterranean herbs /£3 (v)
TOASTED NUTS Mediterranean sun-dried rosemary /£2.5 (v)
BREAD SELECTION Guinness brown bread, London Fields seeded organic & organic sourdough /£2.5 (v)
BURRATA & ROASTED CHERRY VINE TOMATOES Extra virgin olive oil, country loaf & crostini /£15 (v)
TREALY FARM CHARCUTERIE Dalloway pickles /£10 /£16

Specials

Monday
PAN ROASTED BLACK BREAM Brown shrimp, lemon /£20

Tuesday
GLAZED BEEF SHORT RIB Glazed baby carrots /£18

Wednesday
GRILLED MACKEREL Beetroot, apple, horseradish dressing /£18

Thursday
CORNISH RUMP OF LAMB Celeriac gratin /£21

Friday
STEAMED MUSSELS Garlic, parsley, fries /£17

Saturday & Sunday
WEEKEND BRUNCH

Start

NEW ENGLAND CLAM CHOWDER Soda bread /£8

SEVERN & WYE SMOKED SALMON Guinness brown bread,
crème fraîche, lemon /£11

GLOUCESTER SMOKED HAM HOCK TERRINE
Homemade piccalilli /£11

DORSET CRAB ON TOAST Watercress, apple /£12

CLASSIC PRAWN COCKTAIL Marie Rose sauce, avocado,
Guinness bread, lemon /£12

28-DAY DRY-AGED ABERDEEN BEEF CARPACCIO Rocket,
autumn truffle dressing /£15

SALCOMBE CRAB & CRAYFISH RAVIOLI Cavolo nero,
Parmesan gremolata /£12

ROASTED ORGANIC BABY BEETS Goat's curd, basil,
balsamic /£10 /£16 (v)

TIGER PRAWNS Harissa aioli, lemon /£16 /£23

Salads

CAESAR /£8 /£12 add chicken /£4.5

ROMAINE Piquillo peppers, guacamole, grilled chicken fillets /£16

SUPERFOOD Quinoa, beetroot, feta, edamame beans, broccoli,
sunflower seeds, mint, coriander, pomegranate dressing /£8 /£12 (v)

CHICORY Pear, Stilton, walnuts /£12 (v)

FREEKEH Grilled cauliflower, pomegranate seeds /£18 (v)

Mains

BEER BATTERED FISH & CHIPS Crushed garden peas, homemade
tartar sauce, lemon /£17

CARAMELISED SEA SCALLOPS Risotto nero, lime, red chili /£21

LOBSTER & CRAYFISH MAC'N'CHEESE /£16

PEARL BARLEY RISOTTO Butternut, sage, Cashel Blue /£16 (v)

100% ACORN FED IBERICO PORK CUTLET Celeriac & apple
remoulade, Aspall cider glaze /£24

DALLOWAY GAME PIE /£18

Dalloway Grill

BLOOMSBURY BURGER relish, hand-cut chips /£17
Add Imokilly mature cheddar /£1.5 Cured bacon /£1.5

FREE RANGE COTSWOLD WHITE CHICKEN Preserved lemon,
tarragon /£17

WHOLE DOVER SOLE On or off the bone, grilled or meunière /£34

GRILLED ORGANIC SALMON Herb butter, lemon /£25

28-DAY DRY-AGED ABERDEEN ANGUS BEEF
Beef fillet 6oz /£28 - Ribeye 8oz /£28
Sauces: Béarnaise / Peppercorn / Roquefort

GALICIAN BLOND SIRLOIN 10oz /£32

Pides /£4.75

Potatoes; mash, fries or sweet potato fries / Truffle fries, Parmesan / Buttered spinach / Spiced red cabbage
Glazed heritage carrots, cumin, honey / Rocket, parmesan / Kale, toasted sunflower seeds / House salad

DALLOWAY

Terrace

Small Plates

EDAMAME Rock salt /£3 (v)

POPCORN SHRIMP Saffron aioli /£8

BUTTERMILK CHICKEN Romesco sauce /£10

SALT & PEPPER SQUID Aioli /£10

CLUB SLIDERS Imokilly mature cheddar /£12

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

GRILLED TIGER PRAWNS Harissa aioli, lemon /£8

HOMEMADE HUMMUS Crudités /£7 (v)

Winter at Dalloway

Launching November 6th



*"Mrs. Dalloway said
she would buy the
flowers herself"*

#DALLOWAYAW17