



# DALLOWAY

## Terrace

### Starters

- Salmon carpaccio, cauliflower purée, pickled cucumber, lemon marmalade | £14  
Red pepper gazpacho, black olives tapenade, croutons, basil oil **VE** | £9  
Dressed Dorset crab, avocado, cucumber, Aurora sauce, Guinness bread | £18  
Black angus grass fed beef tartare, capers, Melba toast | £17  
Buffalo milk burrata, heritage tomatoes, basil dressing **V** | £16  
Jersey Rock oysters, mignonette Three/£14 | Six/£25  
Grilled tiger prawns, smoked garlic butter & samphire | £17  
Wild seabass, avocado, chilli & citrus dressing | £16

### Salads

*Add grilled chicken or tiger prawns | £10*

- Caesar salad, dry cured bacon, rosemary croutons, Parmesan & anchovy dressing | £15  
Seared tuna Niçoise, soft boiled egg, green beans, black olives, Jersey royals, sundried tomatoes | £18/£32  
Wye valley asparagus, sorrel, nasturtium, goat curd **V** | £16

### Mains

- Chicken Milanese, rocket & Parmesan | £28  
Roasted fillet of organic salmon, pea purée, tomato berries, chive oil | £28  
Native lobster thermidor, fries Half £32 | Whole £58  
Thai green vegetable curry, sweet potatoes, bok choy, baby corn, steamed Jasmine rice **V** | £25  
*Add grilled chicken or tiger prawns £10*  
Portland crab fresh linguine, datterini tomatoes, chilli & lemon | £29  
Garden pea & asparagus risotto, gorgonzola, toasted pine nuts **V** | £26  
Black miso cod fillet, pak choy & sticky Jasmine rice | £32  
230g Ribeye £39 | 200g Fillet £45  
Black Angus grass-fed, Café de Paris butter, fries

### For Two To Share

- Herb crusted rack of Hertfordshire lamb, ratatouille Provençale, potato gratin | £72

### Pides

- Twineham Grange & truffle fries **V** | £8  
Fries **VE** | Chips **VE** | £6  
Jersey Royal new potatoes **V** | £7  
Green beans, confit shallots **V** | £6  
Gem heart tomato & avocado salad, mimosa dressing **V** | £6  
Ratatouille Provençale **VE** | £7

**V Vegetarian | VE Vegan**

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. We strive to source all of our products from local and sustainable sources.

