DALLOWAY Terrace

BRUNCH MENU

2 courses £38 | 3 courses £45

Starters

Minestrone, *beans, pasta, seasonal vegetables* V

Crushed Avocado on Toasted Sourdough, *roasted vine tomatoes, chili jam, "feta"* VE

Healthy Banana Split, *homemade granola, coconut yoghurt, berries, peanut butter dressing* VE

Severn & Wye Smoked Salmon, *homemade Guinness bread, crème fraiche*

Vanilla Chia Pudding, *maple walnuts, caramelised banana, honeycomb* VE

The Eggs

1 muffin as starter | 2 muffins as main

St Ives Eggs, classic English muffin, homemade hollandaise

Royal, *Severn & Wye smoked salmon*

Benedict, *Kessler ham*

Florentine, *sautéed spinach* V

Bloomsbury Butter-Poached Lobster with Caviar | £10 supplement per muffin

Mains

Shakshuka, *whipped Greek yoghurt, grilled flatbread, coriander* V

Bloomsbury Cheeseburger, *Smash patty of aged British beef, gherkins, cheddar, onion*

Native Lobster Roll, *Marie-Rose sauce, avocado, lettuce* | £10 supplement

Waffles, *fresh berries or cured bacon & maple syrup*

Chicken & Waffles, *fried egg, jalapeño dressing, maple glaze*

Chicken Milanese, *parmesan, rocket, anchovies, fried egg, lemon dressing*

Asparagus Risotto, *green peas, smoked almonds, fresh truffles* V

'Nduja on Sourdough, *fried hen's egg*

Desserts

Rhubarb & Caraway Crème Brûlée, *ginger nut biscuits* V

Amaretto Pain Perdu, *whipped mascarpone, smoked almonds, milk chocolate feuilleté* V

Sticky Toffee Pudding, *toffee sauce, vanilla ice cream* V

Ice Cream & Sorbet Selection V GF

Vanilla | Strawberry | Vegan chocolate | Fior di latte | Banoffee

Blackcurrant sorbet | Mango sorbet | Lemon sorbet | Raspberry sorbet

Allergens on reverse

DALLOWAY
Terrace

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.