

DALLOWAY

Terrace

Starters

Soup of the day **VE** | £11

Cornish Plaice ceviche, avocado, chilli & citrus dressing | £16

Devon hand picked crab, heritage radishes, tarragon & Guinness Melba | £18

Beef tartare, cured hens egg, crispy capers & sourdough | £16

Ham hock terrine, pickles, toasted sourdough | £12

Burrata, heritage tomatoes, basil pesto, seeded cracker **V** | £15

Maldon rock oysters, mignonette sauce | Half Dozen £21 | Dozen £38

Salads

Caesar salad, dry cured bacon, rosemary croutons, Parmesan & anchovy dressing | £16

Add grilled chicken or tiger prawns | £12

Seared tuna Niçoise, soft boiled egg, green beans, black olives, Jersey royals, sundried tomatoes | £18 | £32

Crayfish salad, avocado, roast red pepper salsa & focaccia crostini | £17

Roast pattypan squash, courgette, wild rocket, sauce vierge **VE** | £14

Mains

Black miso cod fillet, pak choi & sticky Jasmine rice | £32

Chalk stream sea trout, seasonal baby vegetables, tarragon pistou | £28

Massaman red curry, sweet potatoes, bok choi, baby corn, steamed Jasmine rice **V** | £25

Add grilled chicken or tiger prawns | £12

Roast cauliflower steak, romesco sauce, confit shallots **V** | £22

Portland crab fresh linguine, datterini tomatoes, chilli & lemon | £29

Courgette & garden pea risotto, Cashel blue cheese, toasted pine nuts **V** | £26

Chicken Milanese, rocket & Parmesan | £28

200g Fillet, Black Angus grass-fed, Café de Paris butter, fries | £45

Pides

Fries **VE** | £6

Herby buttered baby potatoes, smoked Maldon salt **V** | £6

Twineham Grange & truffle fries **V** | £8

Green beans, confit shallots & lemon butter | £6

Isle of Wight heritage tomato salad, basil **VE** | £7

Tenderstem broccoli, romesco and smoked almonds **VE** | £6

V Vegetarian | **VE** Vegan

Allergens on reverse. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT.



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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 fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.