

DALLOWAY

Terrace

Starters

Soup of the day **VE** | £11

Sherry & smoked paprika cured monkfish, *orange jam, pickle kohlrabi* | £14

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

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

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

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

Broad bean, sugar snaps, baby spinach salad, *vegan feta* **VE** | £12

Mains

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

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

Add grilled chicken or tiger prawns | £10

Cornfed chicken breast, *English asparagus, mushroom & truffle sauce* | £26

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

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

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

Fillet of Gigha Halibut, *pommes Anna, spinach purée, seaweed butter* | £34

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

For Two to Share

16oz Rib of beef | £72

Tenderstem broccoli, romesco & smoked almonds, potato terrine, brown butter bearnaise

Pides

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

Fries **VE** | £6

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

Green beans, *candied salted peanuts, tahini dressing* **V** | £6

Heritage tomato, *avocado & gem heart salad* **VE** | £7

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

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 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.