

DALLOWAY

Terrace

BRUNCH MENU

2 courses £38 | 3 courses £45

Starters

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 fraîche
Vanilla Chia Pudding, maple walnuts, caramelised banana, honeycomb VE
Tuscan-Style Gazpacho V
Cacio e Pepe, hand-cut rigatoni, crispy chicken, pecorino

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 | £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
Courgette & Artichoke Risotto, greens, peas, black truffle, Jerusalem artichokes crisps VE
'Nduja on Sourdough, fried hen's egg

Dessert

Classic Vanilla Creme Brûlée, Irish Butter shortbread V GF
Dark Chocolate Fondant, almond tuile, fior di latte ice cream V GF
Rum Baba, English strawberries, wild strawberry sorbet V
Raspberry Ripple Cremeaux, sable crumble, lemon curd, raspberry ripple ice cream V GF
Ice cream & Sorbet Selection V GF
Vanilla | Strawberry | Vegan chocolate | Fior de latte | Raspberry ripple
Blackcurrant sorbet | Mango sorbet | Lemon sorbet



V Vegetarian | VE Vegan

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.