

DALLOWAY

Terrace

PRE-THEATRE MENU

2 courses £34 per person | 3 courses £38 per person

Including glass of sparkling wine

Starters

Gin & citrus cured Cornish mackerel
Cucumber, granny smith apple, bronze fennel

Heritage cauliflower **VE**
*Roast sunflower seed hummus, castle franco,
pomegranate & fermented chilli dressing*

Burrata, roast candy beetroot salsa, pickled samphire **V**

Black angus grass fed beef tartare | £5 supplement
Capers, Melba toast

Mains

Chicken Milanese, *rocket & parmesan*

Roasted fillet of organic salmon, *pea purée, tomato berries, chive oil*

Wild mushroom & Sharpham spelt risotto **V/VE**
Truffle & parmesan crisps, tarragon oil

200g Fillet, *Black Angus grass-fed, Café de Paris butter, fries* | £20 supplement

Desserts

Classic vanilla crème brûlée, *Irish butter shortbread* **V**

Malt & spelt tart, *Cocoa and Guinness ice cream* **V**

Coffee breast parisien, *praline, five farms caramel sauce* **V**

*Almond panna cotta, *Apricot sorbet, almond crumbs, blossom honey* **V**

**From Maison Belle Epoque To Bloomsbury*

*Savour this exceptional dessert created exclusively for Dalloway Terrace
by Sébastien Morellon, Executive Chef of Maison Belle Epoque*

Allergens on reverse