

Breakfast (8am - 10.30am)

Hot Beverages

	£
Americano, espresso, macchiato, cappuccino, latte, flat white	4.50
Hot chocolate	4.50
Selection of teas from Rare tea Company English breakfast, earl grey, green leaf tea, jasmine, peppermint	4.50

Speciality Beverages

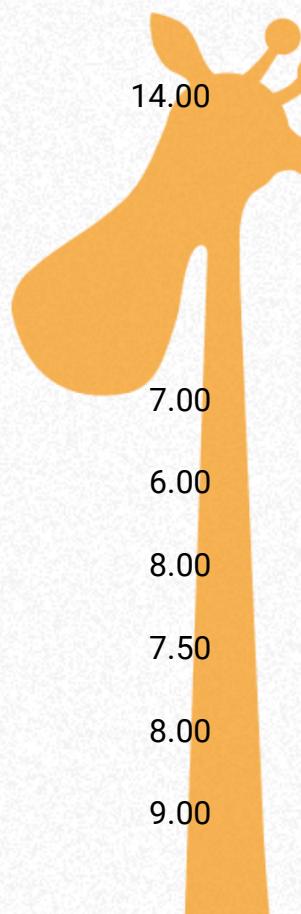
Lattes	5.50
Spiced turmeric, chai tea, matcha	5.50
Iced coffees	5.50
Hazelnut, French vanilla, salted caramel	5.50
Iced teas	5.50
English breakfast, fresh mint, green	

Breakfast

Today's viennoiserie (v)	4.50
Express breakfast (v)	9.50
Freshly baked pastry, seasonal fruit salad, yoghurt, your choice of coffee, tea or juice from The Juicery	
Dalloway full English	14.00
2 eggs, sweet cured bacon, sausage, potato cake, field mushroom, Clonakilty black pudding, grilled plum tomato & toasted sourdough	

Ala Carte Breakfast

Granola (v)	7.00
Coconut yoghurt, honey	6.00
Irish porridge (v)	8.00
Chopped nuts, banana, honey	
Rainbow acai bowl (v)	7.50
Seasonal berries, banana, assorted nuts	
Dalloway Bircher muesli (v)	8.00
Orange juice, Greek yoghurt, raspberries, honey	
Blueberry buttermilk pancakes (v)	9.00
Lemon curd	
French toast	
Berries & crème fraiche (v) or maple syrup & crispy bacon	



Avocado, grilled plum tomato	8.00
Bloomsbury chillies, toasted sourdough (v)	
add a poached egg	2.50
Severn & Wye smoked salmon	11.00
Guinness bread, crème fraiche, lemon	
add a poached egg	2.50

Burford Brown Eggs

Egg white omelette	10.00
Chia seeds & spinach	
Eggs benedict, florentine or royale	12.00
Toasted English muffin, Hollandaise	
Omelette	10.00
with your choice of onions, tomatoes, mushrooms, cheese or ham	
Shaksuka	9.00
Eggs, toasted sourdough	
add chorizo	2.50
Grilled 28 day aged sirloin steak	18.00
fried eggs	

Sides

White or wholegrain toast	1.50
Plum tomato/mushrooms/avocado	2.50
Sweet cured bacon/sausage/Clonakilty black pudding	3.00

Brunch

Cocktails

Bottomless skinny prosecco per person	30.00
Mimosa	10.00
Ridgeview Bloomsbury sparkling wine, pressed orange juice	
Dalloway bloody mary	12.00
House mix, Stoli Vodka, fresh tomato juice	
Batida maracuja	12.00
Capucana, passion fruit, condensed milk, coco	

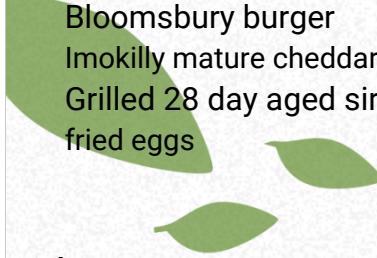
Sassy's spritz	12.00
Aperol, Mandarin Napoleon, mandarin, Sassy Cider Brut	

To Share

Bread selection	2.50
Guinness brown bread, London Fields seeded organic & organic sourdough (v)	
Burrata & roasted cherry vine tomatoes	15.00
Extra virgin olive oil, country loaf & crostini (v)	
British & continental charcuterie	12.00
Vegetable pickles	20.00

Brunch

Granola	7.00
Coconut yoghurt, honey (v)	
Irish porridge	5.00
Chopped nuts, banana, honey (v)	
Rainbow acai bowl	8.00
Seasonal berries, banana, assorted nuts (v)	
Dalloway bircher muesli	7.50
Orange juice, Greek yoghurt, raspberries, honey (v)	
Blueberry buttermilk pancakes	8.00
Lemon curd (v)	
French toast	9.00
Berries & crème fraîche (v) or maple syrup & sweet cured bacon	
Dorset crab on toast	12.00
Microcress, apple, egg	
Severn & Wye smoked salmon	11.00
Guinness bread, crème fraîche, lemon	
add a poached egg	2.50
Avocado, grilled plum tomato	8.00
Bloomsbury chillies, toasted sourdough (v)	
add a poached egg	2.50
Eggs benedict, florentine or royale	12.00
Toasted English muffin, Hollandaise	
Shaksuka	9.00
Eggs, toasted sourdough	
add chorizo	2.50
Gloucester smoked ham hock terrine	11.00
Panko poached egg	
Superfood	8.00
Quinoa, beetroot, feta, edamame, broccoli, sunflower seeds, mint, coriander, pomegranate dressing (v)	



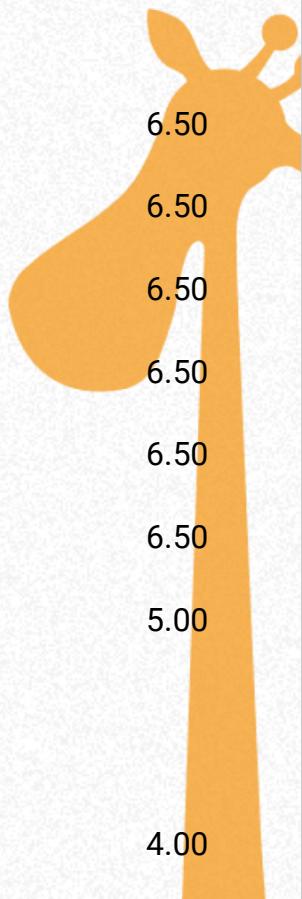
Egg white omelette	12.00
Chia seeds & spinach (v)	10.00
Beer battered fish & chips	17.00
Mushy peas, homemade tartar sauce, lemon	
Bloomsbury burger	18.00
Imokilly mature cheddar, relish, hand cut chips	
Grilled 28 day aged sirloin steak	18.00
fried eggs	

Sides

White or wholegrain toast	1.50
Plum tomato/mushrooms/avocado	2.50
Sweet cured bacon/sausage/Clonakilty black pudding	3.00
Truffle fries, parmesan/spinach; sauteed or creamed/house salad	4.75

Dessert

Desserts



Burrata pannacotta	6.50
Basil pesto, balsamic strawberries, basil cress olive oil	6.50
Apricot savarin	6.50
Apricot granite, candied almonds, vanilla apricots	6.50
Lemon tart	6.50
Cherries, crème fraîche	6.50
Red berries salad	6.50
Sesame tuile, basil & lime ice, marshmallow, vanilla dressing	6.50
Cold chocolate coffee fondant	6.50
Roast grue ice cream	6.50
Selection of organic ice cream & sorbets	6.50
Palmier biscuits	5.00
La Fromagerie' cheese of the week	5.00
Apple & date chutney, fruit bread	

POPs

Premium ice popsicles	4.00
-----------------------	------

Champagne 4.3% ABV 38 calories
 Bellini 3.8% ABV 56 calories
 Watermelon martini 4.8% ABV 50 calories
 Strawberry & mint Alcohol free 33 calories
 Chilly mango Alcohol free 51 calories

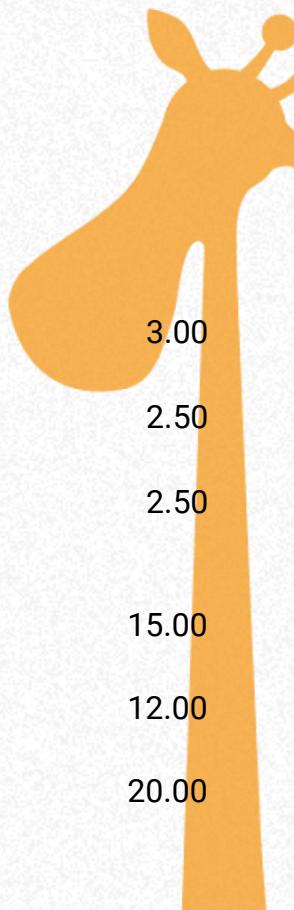
Dessert Wine

East India, Lustau Jerez	5.00
Spain 50ml	
Ten Year Old Tawny Port, Quinta do Vallado Douro	5.00
Portugal 50ml	
Moscato d'Asti, Vietti Cascinetta 2014, Piedmont	7.00
Italy 125ml	
Riesling Icewine, Stratus Vineyards 2015, Niagara	9.00
Canada 75ml	
Tokaji 5 Puttonyos, Royal Tokaji Company 2009	9.00
Tokaj, Hungary 75ml	
Muscat de Beaumes de Venise, Domaine Fenouillet 2015	5.00
Rhône, France 75ml	
Warre's Late Bottled Vintage Port 2011	5.00
Douro, Portugal 50ml	

All Day Dining (8am - 10.30pm)

To Share

Green olives	3.00
Mediterranean herbs (v)	
Toasted nuts	2.50
Mediterranean sun dried rosemary (v)	
Bread selection	2.50
Guinness brown bread, London Fields seeded organic & organic sourdough (v)	
Burrata & roasted cherry vine tomatoes	15.00
Extra virgin olive oil, country loaf & crostini (v)	
British & continental charcuterie	12.00
Vegetable pickles	20.00



Specials

Monday

Superfood salad	14.00
Watermelon, feta, caramelised, baby figs, peacan, honey (v)	

Tuesday

Brittany coast pan fried seabass	22.00
Artichokes, piquillo peppers	

Wednesday

New York strip steak	18.00
Jenga fries, molasses bbq sauce	

Thursday

Grilled lamb kofta	17.00
Couscous, pomegranate, mint, raita	

Friday

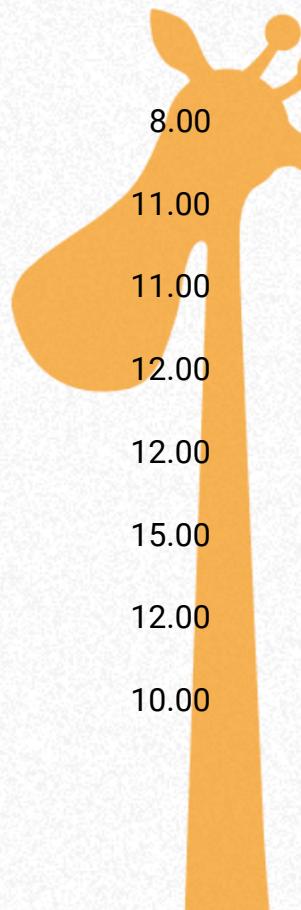
Pan fried trout fillet	20.00
Candid beetroot, fennel, pink grapefruit	

Saturday & Sunday

Weekend brunch

Start

Heirloom gazpacho	8.00
Truffle oil, grilled rosemary bread (v)	
Severn & Wye smoked salmon	11.00
Guinness bread, crème fraîche, lemon	
Gloucester smoked ham hock terrine	11.00
Panko poached egg	
Dorset crab on toast	12.00
Microcress, apple, egg	
Classic prawn cocktail	12.00
Marie Rose sauce, avocado, Guinness bread, lemon	
28 day dry aged Aberdeen beef carpaccio	15.00
Grilled artichoke, rocket, parmesan	
Salcombe crab & crayfish ravioli	12.00
Cavolo nero, parmesan gremolata	
Roasted organic baby beets	10.00
Goat's curd, basil, balsamic (v)	



Mains

Beer battered fish & chips	17.00
Mushy peas, homemade tartar sauce, lemon	
Caramelised sea scallops	21.00
Risotto nero, lime, red chilli	
Cotswold chicken kiev	17.00
Truffle butter	
Lobster & crayfish mac 'n' cheese	16.00
Angel hair pasta	16.00
Broccoli, sugarsnaps, basil pesto, shaved parmesan (v)	
Iberico pork	19.00
Grilled apple, celeriac mash, mustard & cider sauce	
Grilled aubergine	14.00
Tahini, dates, feta, rocket (v)	
Bloomsbury club	14.00
Fries - can be served vegetarian or gluten free	

Salads

Caesar	8.00
	12.00
add chicken	4.50
Romaine	16.00
Piquillo peppers, guacamole, grilled chicken fillets	
Superfood	8.00
Quinoa, beetroot, feta, edamame, broccoli, sunflower seeds, mint, coriander, pomegranate dressing (v)	
Endive spears	12.00
Walnuts, blue cheese dressing	10.00
Lobster	18.00
Avocado, quinoa, quail egg, tomatoes, asparagus, edamame beans	

Dalloway Grill

White Dover sole	38.00
On or off the bone, grilled or meuniere	
Tiger prawns	24.00
Harissa aioli, lemon	
Seagrill	25.00
Lemon, Béarnaise sauce	
28 day dry aged Aberdeen angus beef	
Sauces: Béarnaise/peppercorn/roquefort	
Sirloin 6oz	16.00

Sirloin 8z	22.00
Sirloin 10oz	26.00
Côte de boeuf	49.00
Shallot confit, horseradish cream	
- for two to share, price includes choice of two sides	
Bloomsbury burger	18.00
Imokilly mature cheddar, relish, hand cut chips	

Sides 4.75

Potatoes; mashed, fries or hand cut chips/truffle fries, parmesan/spinach; sauteed or creamed/house salad/creamed mushrooms/organic avocado, vine tomato & goats curd salad/green beans & almonds

Small Plates

Edamame	3.00
Rock salt (v)	
Popcorn shrimp	8.00
Saffron aioli	
Buttermilk chicken	10.00
Romesco sauce	
Salt & pepper squid	10.00
Aioli	
Club sliders	12.00
Imokilly mature cheddar	
Organic avocado, vine tomato & goats curd	6.00
Croutons, basil (v)	
Grilled tiger prawns	8.00
Harissa aioli, lemon	
Homemade hummus	7.00
Crudités (v)	

Accessories

Summer hats
Available upon request
Yoga classes
In association with Lululemon Athletics

Candice Brown Afternoon Tea

Dalloway Terrace invites you to try our new exclusive Afternoon tea created by Candice Brown, author of the recently released cookbook 'Comfot' & winner of The Great British Bake Off 2016.

35.00

Sweets

Peanut butter & jelly profiteroles
Lemon, half hitch gin & poppy seed drizzle cake
Meringue kisses, cream, chocolate & curd filling
Chocolate almond & mint cake with chocolate ganache

Scones

Fish & courgette scone with thyme clotted cream
Orange & cardamom scone
Freshly baked, plain buttermilk scone
Devonshire clotted cream & homemade preserves

Sandwiches

Leek & smoked haddock tart with gruyere cheese
Hot smoked salmon with cucumber & dill relish on sourdough
Chicken & chorizo with tarragon mayonnaise in granary roll
Egg mayonnaise & cured streaky bacon rolls

Sparkling

Ridgeview Bloomsbury, Cuvée Merret 2014, Sussez, England

40.00

Champagne

Perrier-Jouët Grand Brut NV, Champagne, France

45.00

