

# TERRACE

AT THE DILLY

*Your London culinary journey starts here. Our London-inspired menu uses the finest London-sourced or local produce wherever possible. From our organic meat from Smithfield Market to our fresh vegetables from Covent Garden, all ingredients are seasonal and of the finest quality.*

## NIBBLES

Marinated olives (gf)(ve) £3

Char grilled flatbreads & dips (v) £3

Selection of warm breads (v)(df) £3

Hand cut chips (gf)(ve) £4

Pork crackling (gf) £3

## STARTERS

### Lobster soup, citrus crab, caviar

£12

*Our pairing suggestion: Chapel Down Bacchus*

*gls* £11

*btl* £41

### Pan seared scallops, peas (gf)(3)

£12

*Our pairing suggestion: Moët Chandon Brut NV*

*gls* £16

*btl* £89

### Scotch egg, black pudding, celeriac remoulade (df)

£10

*Our pairing suggestion: Chapel Down Classic Brut*

*gls* £12

*btl* £69

### Beef carpaccio, beetroot, quail egg, horseradish, watercress (gf)

£12

*Our pairing suggestion: Verdejo Blanco, Casa Del Arco*

*gls* £9

*btl* £29

### Grilled artichoke, tomatoes, mozzarella, pesto (v)(gf)(1)(3)

£9

*Our pairing suggestion: Chardonnay Skye's, Balfour*

*gls* £12

*btl* £45

*(v) vegetarian (ve) vegan (gf) gluten-free (df) dairy-free (1) can be made vegan (2) can be made gluten-free (3) can be made dairy-free*

*For any other allergens please consult us.*

It is illegal to sell alcohol to anyone under 18 years of age in accordance with the Weights and Measures Act 1985. All beverages are subject to availability. Please inform your order-taker of any allergies or special dietary requirements that we should be made aware of when preparing your menu request. The Dilly encourages responsible drinking. A discretionary 12.5% service charge will be added to your bill.

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## MAINS

<b>Beef fillet, spinach, mushroom, black pudding pomme anna</b> (2)	£26
<i>Our pairing suggestion: Bordeaux, Château Lyonnat</i>	<i>btl £46</i>
<b>Lamb canon, carrot puree, aubergine, courgette barrel</b> (2)(3)	£26
<i>Our pairing suggestion: Barbera La Villa, Olim Bauda</i>	<i>btl £55</i>
<b>Halibut, risotto, artichoke, glazed shallots, lobster sauce</b> (2)(3)	£24
<i>Our pairing suggestion: Viognier Vieilles Vignes, Monte Rocher</i>	<i>btl £38</i>
<b>Romaine lettuce, brioche, anchovies, parmesan, egg, avocado, salad</b> (1)(2)(3)	£18
<i>With salmon or chicken (gf)(df) £23</i>	
<i>Our pairing suggestion: Pinot Grigio Novapalma</i>	<i>gls £10      btl £35</i>
<b>Vegetable wellington, olive puree</b> (ve)	£18
<i>Our pairing suggestion: Pinot Noir Precoce, London Cru</i>	<i>gls £13      btl £60</i>

### Choose your sauce for £3

*Red Wine* (gf)(v)

*Peppercorn* (gf)(v)

*Béarnaise* (gf)(v)

### Why not add a side for £4?

*Buttered Green Beans, shallots* (gf)(v) - *Garlic, Pesto*

*Mushrooms* (gf)(v) - *Lobster mac'n'cheese* - *Hand cut chips* (gf)(ve)

*Tender stem broccoli, chili, cheese* (gf)(v)

## DESSERT

<b>Banoffee pie, banana mousse, chantilly, popcorn, dulce</b>	£9
<i>Our pairing suggestion: Sauternes Lions De Suduiraut</i>	<i>gls £12      btl £55</i>
<b>Eton mess, fresh berries, raspberry ripple ice-cream</b> (2)	£9
<i>Our pairing suggestion: Chambord</i>	<i>gls £8</i>
<b>Lemon posset, yuzu gel, cardamom short bread</b> (2)	£9
<i>Our pairing suggestion: Crème De Cacao</i>	<i>gls £8</i>
<b>Chocolate snicker, ganache, sponge, salted peanut caramel, peanut ice cream</b>	£9
<i>Our pairing suggestion: Crème De Cacao</i>	<i>gls £8</i>
<b>Pear and chocolate, poached pear, chocolate cremeux, honeycomb</b>	£9
<i>Our pairing suggestion: Cocchi Vermouth</i>	<i>gls £9</i>

### Vegan option available

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