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DALLOWAY

Terrace

Dalloway Terrace opens in Bloomsbury

March 2016 will see the launch of the much anticipated new restaurant *Dalloway Terrace*, nestled in the heart of Bloomsbury. Named after the eponymous character created by Virginia Woolf, an author whose name will forever be associated with the area, Dalloway Terrace is set to become central London's best kept secret.

Fully heated, this indoor-outdoor, all-day dining destination is located just off Great Russell Street in The Bloomsbury hotel. Open throughout the year it will offer the peace and charm of a secluded secret garden in the autumn and winter and the perfect alfresco hideaway in the spring and summer.

With its fully retractable roof and hidden lower level, the dining space opens at 7am daily, for light breakfasts followed by brunch and an all-day dining menu. The menu will feature small plates, perfect as a starter or to share; these include *seared tuna pickled radish with wasabi* and *arancini with wild mushroom, black truffle and mozzarella*. Alongside a selection of main course dishes, including *grilled tiger prawns, harissa aioli & lime and grilled aubergine, chilli hummus, feta crumble with rosemary bread*. Desserts will include *Bloomsbury bakewell tart with pistachio ice cream* and *Valrhona dark chocolate fondant with vanilla ice cream*. The menu will be overseen by The Bloomsbury's Head Chef, Paul O'Brien.

Situated in Bloomsbury, an area rich with literary history and home to Virginia Woolf, guests will also be able to enjoy a traditional Afternoon Tea, inspired by the Bloomsbury set (an influential group of English writers, intellectuals, philosophers and artists), which has been carefully prepared by Pastry Chef Mariatu Kargbo. Mariatu recently joined The Bloomsbury and Dalloway Terrace team, bringing with her a wealth of pastry experience, from a number of formidable establishments, including The Dorchester, The Lanesborough and The Berkeley.

Dalloway Terrace created by Alexander Waterworth (Interior Designer for Annabel's - London, Q on The Roof - London, The Musket Room – New York and High Road House - London) will be an elegant and quintessentially English space. Drawing subtle design inspiration from the 1930s, menus will feature a floral motif based on the technique of preserving fresh flowers, while classic typefaces evoke a comforting sense of nostalgia that blends seamlessly with the stylish contemporary setting.

At the helm will be charismatic restaurant manager Andrei Maxim, who brings with him more than 15 years' industry experience, having previously worked at The Ledbury in Notting Hill and Maze by Gordon Ramsay in Mayfair.

Open from Monday – Sunday, breakfast will be available from 7am – 11am, followed by the All Day Dining menu from 12pm – 10.30pm.



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Dalloway Terrace

Address: 16-22 Great Russell Street, London WC1B 3NN

Telephone Number: 020 7347 1221

Website: www.dallowayterrace.com

Reservations: reservations@dallowayterrace.com

Facebook: www.facebook.com/DallowayTerrace

Twitter: @dallowayterrace

Instagram: dallowayterrace

Cuisine: Modern British

Head Chef: Paul O'Brien

Restaurant Manager: Andrei Maxim

Design: Alexander Waterworth Interiors

Hours of Operation: Breakfast: 7am - 11am *Monday to Sunday*

All Day Dining Menu: 12 noon - 10.30pm *Monday to Sunday*

Afternoon Tea: 12 noon – 6pm *Monday to Sunday*

For more press information please contact:

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