



DALLOWAY TERRACE'S SPRING JUNGLE TRANSPORTS GUESTS TO SRI LANKA THIS SPRING

The arrival of spring and warmer weather in the capital means it's time for Dalloway Terrace to sport a new outfit. Just in time for the sunshine the new season brings, the renowned Bloomsbury restaurant has once again been transformed, this time into a tropical paradise adorned with the unique flora of Sri Lanka. Taking inspiration from The Bloomsbury Set's Leonard Woolf's novel 'The Village in the Jungle', the idyllic space is now a wild jungle oasis in the capital, the perfect place to escape the streets of central London.

The transformation features silk foliage stems creating a luscious overgrown jungle canopy, complete with an abundance of the giant iconic leaves of the banana plant. Transporting guests to the unspoilt beauty of Sri Lanka; the wild, jungle landscape is laced with tropical ferns and palm, and lavishly adorned with bright bursts of fuchsia provided by mesmerising orchids and passion flower.



Guests will be able to relax and enjoy Dalloway Terrace's gorgeous new floral installation with an exclusive list of botanical cocktails inspired by the flavours of Sri Lanka. Highlights of the new cocktail list include **Ceylon Punch**, created with *Mango-Infused Ceylon Arrack, Ceylon Black Tea, Citrus Shrub, Coconut Water (£12)*, **Jungle Old Fashioned**, a fiery blend of *Ron de Jeremy Spiced Rum, Ginger, Falernum, Orange Bitters (£12)* and **Tropical Negroni** a delicious twist on a classic made with *Mór Pineapple Gin, Belsazar Dry, Cinnamon Tincture, Pink Grapefruit & Kumquat Shrub, Amaro Montenegro (£12)*.

Dalloway Terrace will also fully transport guests to the tropics with their new seasonal menu, laced with Sri Lankan influences. New on the menu for spring 2019 is a **Smoked Jackfruit Salad with Lime & Chilli Dressing (£16)** and side dishes such as **Moong Dahl Lentils (£4.75)** alongside delights such as **Sri Lankan Curry with Tofu, Chickpeas, Lime Pickles & Poppadom (£16)**.

Finally, guests will also be able to enjoy an all-new Afternoon Tea offering, with a Sri Lankan twist. Highlights of the sweets menu include **Mango & Coriander Tart with Pink Peppercorn Meringue**, **Lychee & Coconut Cake with Lime Glaze** and **Pineapple & Red Chilli Terrine with Red Vein Sorrel**. Dalloway Terrace have also added some Sri Lankan options to their extensive range of teas. The Afternoon Tea also includes sandwiches as well as the traditional scones served with Clotted Cream & Raspberry Jam and will be priced at £40 per person.

Dalloway Terrace are also delighted to announce their new partnership with the National Literacy Trust. The charity works with schools and families in disadvantaged areas to improve literacy skills for children and teenagers. Dalloway Terrace will be donating £2 from their Beer Battered Fish & Chips on the All Day Dining Menu, raising money towards Literacy Toolkits to be delivered to local London schools. The team at Dalloway Terrace is thrilled to be honouring The Bloomsbury Set with a charity that is working to equip young Londoners with the literacy skills that will be vital to helping them succeed in life.

Dalloway Terrace's spring jungle is complete with a breakfast and weekend brunch offering alongside a full wine list. The terrace also offers gift cards which can be purchased online, to give the gift of paradise for a loved one to enjoy this spring.





DALLOWAY TERRACE

Address: 16-22 Great Russell Street, London WC1B 3NN
Website: www.dallowayterrace.com
Reservations: reservations@dallowayterrace.com
Facebook: www.facebook.com/DallowayTerrace
Twitter: @dallowayterrace
Instagram: @dallowayterrace
Season's Hashtag: #DallowaySpringJungle
Cuisine: Modern British
Executive Head Chef: Byron Moussouris
Head Pastry Chef: Chris Dodd
Restaurant Manager: David Andrews

Hours of Operation

Breakfast: 8:00am – 10.30am Monday to Sunday
All Day Dining: 10.30am – 10.30pm Monday to Sunday
Afternoon Tea: 12.00noon – 4:00pm Monday to Sunday
Brunch: 8.00am – 4:00pm Saturday and Sunday

For more press information please contact:

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