



**It's Summer in the City - Dalloway Terrace unveils new look for the season inspired by the wild meadow flowers of the English countryside**



**Dalloway Terrace** – described by Vogue as “*One of London’s most Instagrammable restaurants*”- will be offering Londoners a taste of summer in the English countryside with the launch of ‘Dalloway Summer Estate’ in partnership with Ramsbury, maker of single-estate spirits **Ramsbury Gin & Vodka**. From 24<sup>th</sup> July, guests will be treated to a two-month takeover at the renowned Terrace, complete with a striking English floral installation and refreshing cocktails made with ingredients grown on the Ramsbury Estate in Wiltshire.

Hotly anticipated by Londoners and courtesy of master florist **Nikki Tibbles Wild at Heart**, the new look at Dalloway Terrace will evoke the sights of the English countryside, transforming the Terrace and neighbouring Coral Garden with an ode to the wild meadow flowers of the Ramsbury Estate. Incorporating silk daisies, cosmos, larkspur, delphiniums and foliage, with embellishments of vibrant coral quince blossom, the new look will perfectly complement the botanical notes of the *Ramsbury Single Estate Gin*.

With every new season brings a new incarnation and this summer - alongside the stunning floral display – Dalloway Summer Estate will be complete with botanical cocktails on tap ensuring a more sustainable serve. Also on offer will be a unique G&T which drinkers are able to garnish themselves using flourishes fresh from the Ramsbury Estate, such as rosemary, quince, dried apple, lemongrass, dried lemon and fresh lime.



Inspired by the countryside, the seasonal cocktail menu - created by Giovanni Spezziga (General Manager of Dalloway Terrace and The Coral Room) in partnership with **Ramsbury Distillery** - will offer a selection of summer serves, all priced at £13. Available for guests to enjoy on tap are **The Bell**, named after the Estate’s award-winning pub, featuring delicate

flavours of *Apricot, Black Olive and Rosemary mixed with Ramsbury Single Estate Gin*, and **The Estate Spritz**, boasting *Green Apple, aromatic Basil and sweetness from a Strawberry garnish*, as well as *Ramsbury Single Estate Vodka*. There will also be a wider cocktail menu, including **Ramsbury**



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**Reviver, Miss Dalloway Fruit Cup** and **Wiltshire Snapper**, also incorporating *Ramsbury Single Estate Gin and Vodka*.



New for summer 2019 at Dalloway Terrace will be all-day brunch, served from 11:00am – 5:00pm daily. Diners are able to choose fresh and healthy options such as *Sea Bass Ceviche (Sweet Potato, Avocado, Plantain, Lime, Chilli – £14.50)*, *Rainbow Acai Bowl (Seasonal Berries, Banana Assorted Nuts - £9)*, *Avocado & Grilled Plum Tomato (Bloomsbury Chillies, Toasted Sourdough - £12)* and *Burrata (Seasonal Tomatoes, Pesto, Seeded Crackers - £12.50)*. Guests are also able to indulge in Dalloway Terrace's signature *Buttermilk Pancakes*, served with either *Berries & Lemon Curd* or *Bacon & Maple Syrup (£12)*.

Dalloway Terrace's seasonal dinner menu includes tempting options full of ingredients sourced from the English countryside and beyond including *Honey-roasted Beetroot Salad (Ricotta, Smoked Almonds, Sourdough Crisps, Summer Leaves - £12.50)* and *Warm Artichoke Salad (Chargrilled Artichoke, Broad Beans, Shaved Pecorino - £12)*. Also on offer will be options such as *Wild Mushroom Risotto (Twineham Grange - £18)*, *Shallot & Thyme Tarte Tatin (Crumbled Roquefort - £10)* or - a dish synonymous with summer days spent on England's coastline - *Fish & Chips complete with Pea Puree and Tartare Sauce (£19)*. Dalloway Terrace is delighted to be donating £2 from every Fish and Chips purchased to the National Literacy Trust. This money will be used to give a local school the toolkit they need to develop their literacy skills and achieve a brighter future.

Guests at Dalloway's Summer Estate are also invited to enjoy dessert options including *Apricot & Amaretti Tart (Clotted Cream - £8)*, *Summer Pavlova (Seasonal Berries, Chantilly Cream - £8)* or *Peach Melba Coupe (Raspberries, Toasted Almonds - £9.50)*. The dessert menu also includes a wine pairing for each sweet treat and offers guests the choice of British cheeses served with *Tomato & Red Onion Chutney (£14)*, or a selection of ice creams and sorbets (from £2.50 a scoop).



Giovanni Spezziga says, 'It has been an absolute pleasure to work alongside the team at Ramsbury Estate to create this list of cocktails inspired by the beautiful English countryside. I have loved working with such seasonal, fresh and homegrown flavours and can't wait for our guests to sample the exclusive new menu on the Terrace this summer.'

Dalloway's Summer Estate will be open from 24<sup>th</sup> July until mid-September between 08:00am and 11:00pm with reservations available up to two weeks in advance. No reservations are available for Dalloway Terrace's patio or The Coral Garden – tables are allocated on a first come basis.

[#DallowaySummerEstate](#)

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### **About Dalloway Terrace**

Named after the eponymous character created by Virginia Woolf, an author whose name will forever be associated with Bloomsbury, Dalloway Terrace is an elegant, poetic and quintessentially English space. Set in the heart of the historic and vibrant Bloomsbury, London's literary centre, the beautiful indoor-outdoor space famously changes with the seasons, with a constantly rejuvenated menu and famous floral installations.

Fully heated in winter, this year-round destination restaurant offers the peace and charm of a secluded secret garden in the winter and a light, elegant and beautiful alfresco offering in the spring and summer months. The enchanting oasis in the heart of the capital opens at 8am daily, for light breakfasts followed by a daily all-day brunch menu and an a la carte dinner menu in the evenings. Guests are also able to enjoy a seasonal Afternoon Tea offering daily between 12noon and 4pm.

[www.dallowayterrace.com](http://www.dallowayterrace.com)

[@dallowayterrace](https://twitter.com/dallowayterrace)

### **About Ramsbury**

The Ramsbury Estate spans over 19,000 acres in the heart of the Kennet Valley; here it produces beer in its brewery, as well as gin and vodka from the distillery. Operating a true grain to glass approach, everything from the estate is used in the production of its liquid, which is distilled in its 43-plate copper column, allowing for complete control over the process. Through the combination of tradition and innovative thinking, the result is a perfect product which delivers inimitable English taste.

[www.ramsburyestates.co.uk](http://www.ramsburyestates.co.uk)

[@ramsbury\\_distillery](https://twitter.com/ramsbury_distillery)

### **Dalloway Terrace**

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

**Website:** [www.dallowayterrace.com](http://www.dallowayterrace.com)

**Reservations:** [reservations@dallowayterrace.com](mailto:reservations@dallowayterrace.com)

**Facebook:** [www.facebook.com/DallowayTerrace](https://www.facebook.com/DallowayTerrace)

**Twitter:** [@dallowayterrace](https://twitter.com/dallowayterrace)

**Instagram:** [@dallowayterrace](https://www.instagram.com/dallowayterrace)

**Season's Hashtag:** #DallowayCountryEstate

**Cuisine:** Modern British

**General Manager:** Giovanni Spezziga

**Design:** Alexander Waterworth Interiors

**Installation Design:** Nikki Tibbles Wild at Heart

### **Hours of Operation:**

Breakfast: 8:00am – 11:00am Monday to Sunday

All Day & Brunch: 11:00am – 5:00pm Monday to Sunday

Afternoon Tea: 12.00noon – 4:00pm Monday to Sunday

Dinner: 5:00pm – 10:30pm Monday to Sunday

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