

# CHISWELL STREET DINING ROOMS

## Table

Bread and radishes £3 / Smoked almonds £4 / Large Sicilian green olives £4  
Shrimp and bacon croquettes, mustard mayo £5.50  
Smoked cod liver, sourdough toast £7

## Starters

Garlic and almond gazpacho, grapes, apple, Devonshire crab £7.50  
Spring vegetable salad, whipped Cornish blue, pheasant egg, hazelnuts £8  
Grilled Hampshire asparagus, Dorset lobster and broad bean tartare, wild garlic mayonnaise £10.50  
Brixham smoked gurnard, Jersey royals, green bean and radish salad, horseradish £8.50  
St Mary's Bay cuttlefish and piquillo pepper black rice £9.50  
House cured White Park bresaola, asparagus, peas, Berkswell cheese £10.50  
Steak tartare, sourdough toast £11

## Mains

Chiswell Street Seasonal Salad £16  
*(Peas, broad beans, white beans, gem, anchovies, duck egg, parmesan)*  
Spring vegetable, wild garlic, walnut and Stinking Bishop risotto £14  
Day boat fishcakes, spinach, tomato relish £16  
Steamed Cornish mussels, shallots, garlic, parsley, white wine, French fries £16.50  
Long Arm ale battered fish and chips, mushy peas, tartare sauce £17  
Steamed fillet of Isle of Mull salmon, braised leeks, sprouting broccoli, salsa verde £21  
Roast fillet of Peterhead cod, peas, gem, potato gnocchi, cockle dressing £24  
Shorthorn double cheese burger, French fries £16  
Pie of the day, mashed potatoes, greens and gravy £16.50  
Roast breast of Cumbrian chicken, ham, barley, broad beans, tarragon sauce £22  
Herdwick lamb henry, Jersey royals, violet artichoke, Grelot, tomato £24

## Cumbrian Rare Breed Steaks

*served with Béarnaise sauce and hand cut chips*

**Brisket (on the bone) 350g £24 – Sirloin 400g £36 – Rib of beef (for two) 750g £64**

All our fish is responsibly sourced and wherever possible, purchased from British fishing ports  
For full allergen information please ask for the manager or go to [www.chiswellstreetdining.com/food](http://www.chiswellstreetdining.com/food)

All prices include VAT. An optional 12.5% gratuity will be added to the final bill

Chiswell Street Dining Rooms, 56 Chiswell Street, London, EC1Y 4SA

T: 020 7614 0177 [www.chiswellstreetdining.com](http://www.chiswellstreetdining.com)

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

### **Sides £4**

Peas and beans, mint butter / Buttered hispi cabbage  
Iron Age ham mac 'n' cheese / Jersey Royals seaweed butter  
Hand cut chips / French fries  
Mixed herb salad

### **Puddings £6**

Chocolate and beetroot gateaux, orange granite, beetroot honeycomb  
Orange and fennel seed cannoli, dandelion and burdock  
Lemon chiboust, citrus hops  
Strawberry mille feuille, macerated strawberries, strawberry sorbet  
Neapolitan sundae  
Selection of ice creams and sorbets £5

### **European cheeseboard, chutney, oatcakes £14**

#### **This month's cheese selection is:**

**Blue Monday**, Yorkshire (blue, cow's milk, pasteurised)  
**Stinking Bishop**, Gloucestershire (semi soft, washed rind, cow's milk, pasteurised)  
**Flower Marie**, Sussex (soft, ewe's milk, unpasteurised)  
**Black Cow Vintage Cheddar**, Devon (semi-hard, cow's milk, unpasteurised)  
**Rosary Ash**, Wiltshire (semi soft, goat's milk, pasteurised)