



SPIRITS
Listed at 50ml



Whisky and Whiskey

Auchentoshan Three Wood Scotland	16.5
Ardbeg 5y Wee Beastie Scotland	13
Arran 10y Scotland	15
Bruichladdich Classic Laddie Scotland	15.5
Port Charlotte Scotland	16
Hibiki Harmony Japan	22.5
Highland Park 12yr Scotland	14.5
Johnnie Walker Black Label Scotland	13
Lagavulin 16yr Scotland	22.5
Laphroaig 10yr Scotland	13.5
Macallan 12yr Scotland	20.5
Buffalo Trace USA	11
Oban 14yr Scotland	22
Slane Irish Whiskey Ireland	11
Toki Japan	13.5
Four Rose's Smal Batch USA	12
Whistle Pig PiggyBack 6y Rye USA	14.5
Whistle Pig 10y Rye USA	20.5

ShotsS 25ML

Cazcabel Coffee Tequila	7
Antica Sambuca White	5.5
Antica Sambuca Black	5.5
Luxardo Limoncello	6

Cognac/Brandy

Courvoisier XO	28
Hennessy XO	36
Hennessy VS	13.5

25ml measures available on request.

All prices include VAT. An optional 12.5% gratuity will be added to the final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to [chiswellstreetdining.com](#)



CHISWELL STREET
DINING ROOMS



BAR MENU



BAR FOOD



Bar Snacks

Nocellara olives, green & black	6
Green harissa, guindilla olives	7
Smoked almonds	6
Chilli rice crackers	6
Rose harissa nut mix	7
Sea salt roasted corn and beans	7

Oysters

Delicious oysters sourced from the UK, Ireland and the Channel Islands. Expect to see Jersey, Carlingford, Lindisfarne or Maldon - see today's special slip.

Small Plates

Artichoke dip, bread sticks (<i>v</i>)	12
Lovage pesto, toasted sourdough (<i>pb</i>)	9.5
Padron peppers, Maldon sea salt (<i>v</i>)	7
Anchovy toast	10
Whipped cod's roe, dill, toasted sourdough	14
Salt & pepper squid, smoked chilli dressing	14
Half pint o' prawns, marie rose	12
King scallop in 1/2 shell, lardo, pancetta, chervil cream	(per scallop) 12
Pulled pork croquettes, grape mustard mayo	12


*The full à la carte menu is available too, just ask your server
(v) vegetarian | (pb) plant based*

All prices include VAT. An optional 12.5% gratuity will be added to the final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to chiswellstreetdining.com



SPIRITS

Listed at 50ml



Gin

Chase Grapefruit & Pomelo	15
Hendrick's	13.7
Ealing	14
Pink Pepper	13.5
Monkey 47	15.2
Whitley Neill Blood Orange	11.5
Sipsmith	12
Sipsmith V.J.O.P	13.5
Slingsby Rhubarb	13
Tanqueray	11.7
The Botanist	13.5

Rum

Abelha Cachaça	11.5
Bacardi Carta Blanco	10
Spirited Union Coconut	11.5
Spirited Union Spiced	11
Hawksbill Mango Spiced	11.5
Mount Gay Eclipse	10.5
Mount Gay Black Barrel	13
Ron Zacapa 23yr	17

Vodka

Belvedere	14.2
Black Cow	11.5
Grey Goose	13
Ketel One	12.2
Sipsmith	12

Tequila

818 Blanco	13.5
818 Reposado	15
El Jimador Silver	11.5
El Recuerdo Joven Mezcal	13
Lost Explorer Mezcal	17

25ml measures available on request.

All prices include VAT. An optional 12.5% gratuity will be added to the final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to chiswellstreetdining.com



MARTINI MENU



Vesper Martini | 14

Always stirred, never shaken

Sipsmith London Dry gin, Sipsmith Sipping Vodka, Lillet Blanc, lemon zest

Dirty Martini | 14

Savoury, beguiling and controversial

Sipsmith London Dry gin, Belsazar dry, olive brine, olives

VJOP Martini | 15

A gin lover's favourite

Sipsmith V.J.O.P., Belsazar dry, orange twist

The Marguerite | 15

The forefather to the modern dry martini

Sipsmith London Dry gin, Belsazar dry, orange bitters, lemon twist

The Aston Martin | 15

A complex and herbal spin from the 1800s

Sipsmith London Dry gin, Lillet Blanc, Benedictine, orange bitters, orange twist

Bee's Knees | 15

Prohibition era classic

Sipsmith London Dry gin, lemon juice, orange juice, honey, orange twist

Classic Martini (Dry/Wet/Gibson) | 14

A timeless classic

Sipsmith London Dry gin / Sipsmith Sipping Vodka, Belsazar dry, lemon twist, olive or pickled onion



GIN AND TONIC



Classic G&T | 15

Satisfyingly simple, refreshingly sippable

Sipsmith London Dry Gin, premium Indian tonic, lime wedge

The Ultimate G&T | 16.5

A gin lover's G&T

Sipsmith V.J.O.P., premium Indian tonic, orange zest



SIPSMITH
London



WINE BY THE GLASS



	£/Btl	175	250
<i>White</i>			
Marques de Reinoso Rioja, Spain	29	8.3	11.2
Marsanne/Vermentino, Joie de Vigne Languedoc, France	35	9.8	13.2
La Visite Picpoul de Pinet, France	37	10.3	13.9
Sauvignon Blanc, Hunter's Marlborough, New Zealand	42	11.5	15.5
Pinot Gris, XIV, Pulenta Estate Mendoza, Argentina	43	11.8	15.9
Pecorino, Vellodoro, Umani Ronchi Terre di Chieti, Italy	47	12.8	17.2
Grillo, Colomba Bianca, Vitese Sicily, Italy	38	10.5	14.2

Rosé

Casual, Tandem Navarra, Spain	39	10.8	14.5
The Pale by Sacha Lichine IGP Var, France	48	13	17.5
Prestige Château de Minuty Côtes de Provence, France	62	16.5	22.2

Red

Nero d'Avola, Vitese, Colomba Bianca Sicily, Italy	37	10.3	13.9
Pinot Noir, La La Land Victoria, Australia	42	11.5	15.5
Garnacha, Dama D Roca Cariñena, Spain	29	8.3	11.2
Montepulciano, Montipagano, Umani Ronchi Abruzzo, Italy	40	11	14.9
Château La Plaige Bordeaux Supérieur, France	41	11.3	15.2
Bonacosta, Masi Valpolicella Classico, Italy	46	12.5	16.9
Malbec, Melipal Mendoza, Argentina	42	11.5	15.5

£/Btl 75

Sweet and Fortified

Royal Tokaji, Blue Label, Aszu, 5 Puttonyos, Tokaji, Hungary	85	13.9	
Barros, 10 Year Old Tawny Port Douro, Portugal	63	7.3	
Domaine Brial, Tuile, Hors d'age Rivesaltes, France	49	5.9	

All wines available in 125ml on request | Ask about our full wine list

SIGNATURE COCKTAILS



< 0.5%

N# 0.1 Clean G Rhubarb, rhubarb and strawberry, egg white, soda	11
N# 0.2 Clean R, apricot liqueur, root & ginger, ginger beer	11



Signature

N# 1 Roku gin, rhubarb and strawberry, egg white, soda	16
N# 2 Brugal Añejo rum, apricot liqueur, root & ginger, ginger beer	14
N# 3 Glenmorangie X whisky, strawberry, rhubarb, root & ginger, peach liqueur	14



CLASSIC COCKTAILS



COSMOPOLITAN Ketel One vodka, Cointreau, lime juice, cranberry juice	12.2
CAIPIRINIHA Abelha Cachaça, fresh lime, sugar syrup	12.2
NEGRONI Tanqueray gin, Carpano bitter, Antica Formula	12.2
MOJITO Bacardi Carta Blanca rum, lime juice, demerara sugar, mint	12.2
MARGARITA El Jimador Silver tequila, Cointreau, lime juice	12.2
ZOMBIE Spirited Union spiced rum, Bacardi rum, orange juice, passion fruit, lime, Velvet Falernum, grenadine	12.2
ESPRESSO MARTINI Ketel One vodka, Borghetti coffee liqueur fresh coffee, vanilla syrup	12.2
WHISKEY OLD FASHIONED Buffalo Trace Bourbon, Angostura bitters, demerara sugar syrup	12.2
DARK AND STORMY Golsing Black rum, lime juice, ginger beer	12.2
RUM PUNCH Spirited Union coconut rum, Hawksbill Spiced Mango rum Mount Gay Eclipse rum, pineapple juice, lime juice, watermelon syrup, nutmeg	12.2
PASSION FRUIT MARTINI Ketel One vodka, Chinola passion fruit liqueur, vanilla syrup, prosecco	12.2
GIN FIZZ Slingsby Rhubarb gin, fresh raspberry,lemon juice, sugar syrup, soda water	12.2
WHISTLEPIG MANHATTAN WhistlePig 6y PiggyBack rye bourbon, served perfect, sweet or dry	12.2
HENDRICK'S BRAMBLE Hendrick's gin, lemon juice, sugar syrup, blackberry liqueur, fresh blackberries	12.2
WHISKY SOUR Johnny Walker Black Label whisky, sugar syrup, lemon juice, egg white	12.2





SPARKLING WINE & CHAMPAGNE



£/Btl 125ml

Sparkling

Dopff Au Moulin, Crémant d'Alsace, Cuvée Julien, France NV	49	11
Prosecco Superiore DOCG, Della Vite, Valdobbiadene, Italy NV	60	
Nyetimber, Classic Cuvée, West Sussex, England NV	97	18
Nyetimber, Rosé, Kent, England NV	120	

Champagne

Joseph Perrier, Cuvée Royale, France NV	76	15
Joseph Perrier, Cuvée Royale, Rosé, France NV	91	
Taittinger, France NV	88	
Pol Roger, France	110	
Perrier-Jouët, Grand Brut, France NV	110	
Bollinger, Special Cuvée, France NV	120	
Krug, Grand Cuvée, France NV	315	



GIN SERVES



MIRABEAU ROSÉ	15.9
Provence, France tonic, rosemary sprig	
SLINGSBY RHUBARB	16
Harrogate, England ginger ale, fresh raspberry	
SLINGSBY MARMALADE	17.5
Harrogate, England tonic, dry orange wheel	
AGNES ARBER PINEAPPLE	16.5
England tonic, dry pineapple wheel	
CHASE PINK GRAPEFRUIT & POMELO	17
Herefordshire, England tonic, grapefruit wedge	
MALFY CON ARANCIA	16
Turin, Italy tonic, dry orange wheel, basil spring	
CHASE GB EXTRA DRY	16.5
Herefordshire, England tonic, fresh ginger	
MONKEY 47	18.2
Black Forest, Germany tonic, grapefruit wedge and zest	
PLYMOUTH	16
Devon, England tonic, lemon wedge	
HENDRICK'S	16.7
Girvan, Scotland lemonade, cucumber slice, lemon wheel	
AVIATION	17
Oregon, USA Indian Tonic, lavender sprig	

All prices include VAT. An optional 12.5% gratuity will be added to the final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to chiswellstreetdining.com



BEER & CIDER



Draught

Guinness, Stout Ireland 4.1%	6.9
Orchard Thieves, Cider England 4.5%	6.7
Birra Moretti, Lager Italy 4.6%	6.9
Brixton Reliance, Pale Ale England 4.2%	7

Bottles

Heineken, Lager Holland 5% (330ml)	6
Heineken 0.0, Lager Holland 0% (330ml)	5
Sol, Lager Mexico 4.5% (330ml)	6
Lucky Saint, Lager UK 0.5% (330ml)	6
OLD MOUT, Cider UK 4% (500ml)	6.5
Kiwi & Lime / Strawberry & Pomegranate/ Summer Berries	
Old Mout, Cider UK 0% (500ml)	6
Berries and Cherries	



SOFT DRINKS



Coca-Cola Diet Coke Coke Zero (330ml)	4
Schweppes Tonic Slimline Tonic Soda Water (125ml)	3
Schweppes Lemonade Ginger Ale Ginger Beer (200ml)	3
Red Bull Red Bull Sugar Free Watermelon / Tropical (250ml)	4.5
Juices: Orange Grapefruit Apple Cranberry Pineapple Tomato	3.2

BAR FOOD



Large Plates

Double cheeseburger, caramelised onions, Cheddar, burger sauce, pickles, fries	22
Chicken & bacon Club sandwich, tomato, fries	22
Chicken Caesar salad; grilled chicken breast, crispy bacon, soft boiled egg, crouton, Parmesan, anchovy dressing	25
Cornish fish pie, sugar snaps, pod peas	22
Grilled cauliflower, spiced cauliflower hummus, smoked almond dukkah, pomegranate (<i>pb</i>)	20

Sides 6.5

Triple cooked chips	
Truffle & Parmesan fries	
French fries	
Buttered herby Jerseys	
Hispi cabbage, Caesar sauce	
Tenderstem broccoli, tahini dressing	
Rocket & Parmesan salad, balsamic dressing	

*The full à la carte menu is available too, just ask your server
(v) vegetarian | (pb) plant based*

All prices include VAT. An optional 12.5% gratuity will be added to the final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to chiswellstreetdining.com