



**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
King scallop in 1/2 shell, burnt apple, celeriac purée	(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](http://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](http://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](http://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, French 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
Butternut squash risotto, roast pumpkin, cissy sage ( <i>pb</i> )	22

## *Sides 6.5*

Truffle & Parmesan fries
French fries
Buttered new potatoes
Sautéed kale with lemon & garlic
Roasted roots, lovage pesto

*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](http://chiswellstreetdining.com)