
CHISWELL STREET DINING ROOMS

✦ **TABLE** ✦

Today's bread with whipped
sesame butter | 3
Nocellara olives | 4

Fried Padrón peppers,
Maldon sea salt | 4
Confit duck samosas, mustard
seed and honey raita | 7

Ham hock and Isle of Mull
Cheddar croquettes, English
mustard mayonnaise | 7

STARTERS

Pumpkin and chestnut soup, roast pumpkin seeds *(pb)* | 7
Truffle and mushroom arancini, rocket,
kale and walnut salad, tarragon dressing *(pb)* | 8
Sautéed rabbit liver and kidney, Stilton, walnut, bacon
and lamb's lettuce salad | 9
Confit Barbary duck and pork belly terrine, pear and
saffron chutney, toasted sourdough | 9.5

Steak tartare, anchovy emulsion, caperberry,
pickled shallot, brioche | 12
Grilled mackerel, pickled vegetables,
beetroot, tomato broth | 11
House cured salmon, salmon roe, horseradish cream,
cucumber, pickled fennel, rye crumbs | 12

CLASSICS

Longhorn cheeseburger, braised beef shin, sauerkraut, burger sauce, French fries | 16
Pie of the day, mashed potato, gravy | 16.5
Chiswell Street fish and chips, mushy peas, tartare sauce | 17
Cumbrian aged sirloin on the bone, thick cut chips, Béarnaise sauce, peppercorn jus | 36

MAINS

Spinach and goat's cheese ravioli, roast squash, Brussels sprouts, pine nuts, Old Winchester sauce *(v)* | 16.5
Roast hispi cabbage, celeriac and lentil rosti, mushrooms, rainbow chard, Jerusalem artichoke *(pb)* | 16
Smoked haddock fishcake, cavolo nero, curried mussel sauce | 16.5
Pan fried Scottish salmon fillet, white anchovies, cauliflower purée, green beans, samphire,
preserved lemon and green olive dressing | 21
Pan fried fillet of hake, potato and thyme rosti, rainbow chard, tarragon butter sauce | 22
Braised pork cheeks, parsnip purée, spiced red cabbage, romesco, prune jus | 19
Slow braised short rib of British beef, fondant potato, king oyster mushroom, cavolo nero, bone marrow jus | 22
Butter roast Castlemead chicken breast, broccolini, gnocchi, truffled mushroom sauce | 22.5