

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

Starters

Cauliflower soup, trumpet mushrooms, chestnuts, apple £7.50
Heritage beetroot, pear, chicory and radish salad, sweet mustard dressing £9
Iron age pork & green peppercorn terrine, spiced quince chutney £9
Braised ox tongue, prunes, beetroot remoulade, hazelnut and tarragon crumbs, watercress £9.50
Steak tartare, fresh horseradish, sourdough toast £12
Hampshire cured trout, devilled Dorset crab, pickled onions, watercress £12
Native lobster, smoked haddock and Lancashire bomb gratin £12.50

Mains

Goat's cheese ravioli, butternut puree, rainbow chard, pecans, sage, cinnamon and raisin butter £16
Shorthorn cheese burger, confit duck, truffle mayonnaise, French fries £16
Pie of the day, mashed potatoes, greens and gravy £16.50
Chiswell Street fish and chips, mushy peas, tartare sauce £17
Day boat fishcake, spinach, cockle and chive sauce £18
Hake fillet, white bean, samphire, chorizo, roast tomato, saffron mayonnaise £22
Roast fillet of Peterhead cod, Torbay octopus, spinach and root vegetable broth £23
Slow cooked Herdwick lamb shoulder, pearl barley, peas, rocket and pistachio pesto £23
Roasted smoked Barbary duck breast, creamed potatoes, savoy cabbage, salsify, cherry gravy £24
Slow braised Cumbrian short rib of beef, creamed potatoes, kale, field onions, pickled walnuts, braising juices
£24

Cumbrian Rare Breed Steaks

served with Béarnaise sauce and hand cut chips

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

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

www.etmgroup.co.uk

Sides £4

Peas, beans and carrots, honey butter / Apple braised black cabbage
Hand cut chips / French fries
Baby gem, cucumber, mint, spring onion salad

Puddings £6

Sticky toffee pudding, vanilla ice cream, butterscotch sauce
Pear and almond Bakewell slice, vanilla ice cream
Nougatine parfait, clementine
Treacle tart, ginger ice cream
Mixed berry, pistachio meringue and ice cream 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)