

## CHISWELL STREET DINING ROOMS

### Table

Bread and radishes 3 / Smoked almonds 4 / Nocellara olives 4

Padrón peppers, Maldon sea salt 4

Ham hock croquettes, English mustard mayonnaise 7

### Starters

Butternut squash soup, aubergine pickle, curry leaf yoghurt (v) 6.5

Green bean, pepper, confit shallot, hazelnut, lamb's lettuce (vegan) 7.5

Chicken, leek, Prosciutto and truffle terrine, pear and quince chutney, toasted sourdough 9

Pan fried lambs' kidneys, black pudding, bacon and herb lentils, shallot rings 9

House cured salmon, devilled crab croquette, pickled onion, watercress 11

Steak tartare, fresh horseradish, toasted sourdough 12

Lobster, smoked haddock and Lancashire Bomb gratin, pickled fennel 15

### Mains

Pumpkin and sage tortelloni, roast cauliflower, chestnut mushrooms, broccolini, toasted almonds (vegan) 17

Jerusalem artichoke gnocchi, rainbow chard, patty pan squash, Pecorino 17

Longhorn cheeseburger, braised beef shin, sauerkraut, paprika mayonnaise, French fries 16

Chiswell Street fish and chips, mushy peas, tartare sauce 17

Salmon and cod fishcake, poached hen's egg, spinach, Champagne sauce 16.5

Pie of the day, greens, mashed potatoes, gravy 16.5

Brixham hake fillet, white bean, chorizo, samphire, roast tomato, saffron mayonnaise 22

Whole lemon sole, spinach, brown shrimp, chives, browned lemon butter 27

Slow cooked Herdwick lamb shoulder, pearl barley, peas, rocket and pistachio pesto, lamb jus 23

Saddleback pork T-bone, apple, salsify, parsnips, black cabbage, mustard cream sauce 22

Confit duck leg, pink fir potatoes, Brussels sprouts, green beans, broad beans, parsley, jus 22

Cumbrian 45 day aged sirloin, thick cut chips, Béarnaise sauce, peppercorn sauce 36

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, beans, carrots, mint butter / Broccoli, toasted almonds  
Thick cut chips / French fries / Raclette topped mashed potatoes  
Baby gem, lamb's lettuce, cucumber and spring onion salad

#### **Puddings 6.5**

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

#### **British cheeseboard, chutney, oatcakes 14**

**Baron Bigod**, a creamy white Brie style cheese from Fen Farm dairy in Suffolk.

**Stinking Bishop**, a Perry washed semi hard cheese from the Martell family in Gloucestershire.

**Mrs Bell's Blue**, a multiple award winning Yorkshire blue cheese with a subtle creamy flavor.

**Isle of Mull Cheddar**, a well-aged strong boozy Cheddar with earthy overtones, from Inner Hebrides.

**Ragstone**, a well-known favorite English goat's cheese from Neal's Yard Dairy in Kent.

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