

**OPENING TIMES**

**LUNCH**

Monday to Friday: 11.45am – 3.30pm

**AFTERNOON TEA**

Monday to Friday: 3.30pm – 5.30pm

**DINNER**

Monday to Friday: 6pm – 11pm

**PRE-THEATRE**

For Barbican theatre and concert hall visitors,

our pre-theatre set menu is available from

5.30pm – 6.45pm Monday – Friday.

Please note the latest booking time for

this menu is 6.30pm.

Food Menu (Available from 11.45am – 11pm Monday to Friday)

Bar

Nocellara olives 4

Salted peanuts 3

Smoked almonds 4

Padrón peppers, Maldon sea salt 4

Coriander hummus, fennel seed crispbread 5

Ham hock croquettes, English mustard mayonnaise 7

Mini black pudding and apple sausage rolls, brown sauce 7 Crispy squid, lime and pepper salt, lime mayonnaise 9

Confit duck samosas, curry leaf yoghurt 9

Thick cut chips 4

French fries 4

Sharing Boards

British charcuterie, toasted sourdough, cornichons 14

British cheeses, chutney, oatcakes 14

Mains

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

Longhorn cheeseburger, braised beef shin, sauerkraut,

paprika mayonnaise, French fries 16

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

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

For full allergen information please ask for the manager or go to [www.chiswellstreetdining.com/food](http://www.chiswellstreetdining.com/food)

House Cocktails

High Society 9.5

*Aperol, apricot liqueur, grapefruit, Prosecco*

Hedgerow Fizz 9.5

*Blackberry & blackcurrant liquors, Prosecco*

Amaretto Bellini 11

*Amaretto, peach purée, prosecco, Peychaud`s bitters*

Espresso Martini Blanc 11

*Ketel One vodka, espresso coffee, white chocolate, vanilla syrup*

Hanky Panky 11.5

*Sloe gin, apricot liquor, Fernet Branca, bitters*

Moscow Mule 10

*Blackcow vodka, honey & ginger syrup, lime, ginger beer*

Bramble Apple Pie 10.5

*Pampero Anejo rum, cinnamon, cloudy apple juice, lime*

Non - Alcoholic Cocktails

Summer Passion 4.75

*Passionfruit, orange, lime, mint, soda*

Downtown Abbey Iced Tea 4.75

*Darjeeling Earl Grey, lemon, sugar, water*

Raspberry Blitz 4.75

*Raspberry purée, mint, orgeat, soda*

All the classics cocktails are available upon request.

Please inform one of our team members for any allergens.

Champagne & Sparkling Wine 125ml Bottle

Prosecco Mimesis, Italy NV 8.5 35.5

Miru Miru, Hunter`s, New Zealand NV 45

Joseph Perrier, Brut Cuvée Royale, Chalons NV 13 66

Pol Roger, Extra Cuvée de Réserve, Epernay NV 80

Gusbourne Blanc de Blancs, Appledore, England ’12 88

Taittinger, Brut, NV 76

Joseph Perrier, Blanc de Blanc, Brut Cuvée Royale, Chalons ‘06 91

Joseph Perrier, Cuvée Royale, Chalons ‘08 86

Bollinger, Brut Special Cuvée, Ay, NV 99

Encry, Blanc de Blancs, Zero Dosage, Grd Cru, Les Mesnil, NV 95

Ruinart, Blanc de Blancs, Reims, NV 119

Joseph Perrier, Cuvée Josephine, Chalons ‘04 170

Dom Pérignon, Reims ’06 250

Louis Roederer, Cristal Brut, Reims ’07 310

Rosé Champagne

Henri Giraud, Esprit de Giraud Rosé Brut, Ay, NV 75

Laurent Perrier, Rosé Brut, Tours-sur-Marne, NV 110

Rosé Wine 175ml 250ml Bottle

Merlot, Cuvée des Fréres Martin, Chile ’18 6 8 22.5

Domaine de Gavoty,Tradition, Provence ‘16 9.3 12.5 36

Red Wine 175ml 250ml Bottle

Cabernet Sauvignon,Cuvée des Frére Martin,Chile ’18 5.6 7.5 21

Pinot Noir, Domaine Gassac, Languedoc ’16 7.7 10.4 29.5

Cháteau Julien Bordeaux, France ’15 9.3 12.5 36

Rioja Crianza, Ortega Ezquerro, Spain ’16 9 12 34.5

Malbec, Melipal, Argentina ‘15 10.2 13.7 39.5

Pinot Noir, Sancerre, France ’15 11.1 14.9 43

White Wine 175ml 250ml Bottle

Chardonnay, Cuvée des Fréres Martin, Chile ’18 5.6 7.5 21

Pinot Grigio, Indesio, Italy ’16 6.5 8.7 24.5

Picpoul de Pinet, La viste, France ’16 7.2 9.7 27.5

Albarino, Castro Valdez, Spain ’16 9.1 12.2 35

Sauvignon Blanc, Hunter`s, New Zealand ’16 9.6 12.9 37

Chablis, Tremblay, France ‘17 11.6 15.5 45

Sancerre, Domaine Millet, France ’16 11.8 15.9 46

Dessert Wine & Port 125ml Bottle

Tokaji, Late Harvest, Royal Tokaji, Hungary ’16 10 39

Ferreira, Tawny 10yrs, Portugal NV 10.2 60

Croft, Quinta de Rueda, Portugal ’02 11.1 65

Spirits 50ml

Vodka

Ketel 1 8.3

Sipsmith 10

Ciroc 11

Gin

Tanqueray 9.3

Hendrick`s 10

Monkey 47 11

Rum

Santa Tereza Claro 9

Goslings Black Seal 9

Santa Tereza Anejo 10

Whiskey / Whisky

American

Bulleit bourbon 8.3

Makers Marks 9

Woodford Reserve 10

Irish

Tullamore Dew 10

Scottish

Glenfiddich 12yr 10

Laphroaig 10yr 10

Dalwhinnie 15yr 11

Glenkinchie 12yr 12

Blends

Jonny Walker Black 9

Monkey Shoulder 9

Cognac / Armagnac / Calvados

Morin VSOP 11

Bas Armagnac Château Lacquy VSOP 12

Couprie VSOP 14

Draught Beer Half Pint

Amstel 3 5.5

Holland 5%

Heineken 3 5.6

Holland 5%

Guinness 3 5.5

Ireland 4.1%

Little Creatures 3.3 6.2

Australia 5.2%

Bottle Beer & Cider 330ml 500ml

Heineken 5

Holland 5%

Sol 5

México 4.5%

Tiger 6

Singapore 5%

Heineken 5

Holland 0.0%

Old Mout Cider 5.9

New Zealand 4%

\**Available flavours: Passionfruit & Apple / Kiwi & lime / Summer berry*

Canned Beer 330ml

Bibble Pale Ale 5.6

England 4.2%

Nebula Haze IPA 5.5

England 5%

 Juices

Orange 3.75

Apple 3.75

Pink Grapefruit 3.75

Cranberry 2.75

Pineapple 2.75

Ozone Coffee

Espresso 2.6

Double Espresso 3.1

Macchiato 2.6

Double Macchiato 3.1

Americano 3.1

Cappuccino 3.5

Latte 3.5

Flat white 3.5

Mocha 3.3

Hot chocolate 3.5

Teapig’s Tea

Every day Brew 3.8

Darjeeling Earl Grey 3.8

Moa Feng green tea 3.5

Chai tea 3.5

Fresh mint tea 3.1

Peppermint 3.2

Chamomile flowers 3.2

Lemon & Ginger 3.5

Super Fruit 3.5

Decaffeinated coffee available upon request.

For non-dairy alternatives,

 please ask one of our team members.