
CHISWELL STREET DINING ROOMS

SUMMER SET MENU

TWO COURSES £14.50 | THREE COURSES £18

Includes a cocktail from our Summer Spritz Menu, 175ml glass of ETM wine or pint of draught beer.

TABLE

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

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

Chilled heritage tomato and basil soup, goat's curd, spiced vodka jelly (v)

Chicken, leek, Prosciutto and truffle terrine, cauliflower pickle, toasted sourdough

House cured salmon, avocado and scallop mousseline, pickled shallots, radishes, Chardonnay dressing

MAINS

Pea and mint ravioli, ratatouille, pine nuts, rocket gremolata (*plant based*)

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

Slow cooked Herdwick lamb shoulder, pearl barley, feta, broad beans, mint and green olive tapenade, lamb jus

SIDES 4

Sugar snaps, peas,
green beans, mint butter
Broccolini, toasted almonds

Steamed Jersey Royals,
smoked salt
Thick cut chips / French fries

Raclette topped mashed potato
Heritage tomato, red onion, basil
and lamb's lettuce salad

PUDDINGS

Sticky toffee pudding, vanilla ice cream, butterscotch sauce

Gingerbread macaron, blackberry compote

Pear and almond tart, cinnamon mascarpone cream

BRITISH CHEESEBOARD, CHUTNEY, OATCAKES

£7 supplement if taken as a dessert or £14 as an additional course

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 flavour

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

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

Side orders and table items are not included in set price

All our fish is responsibly sourced and wherever possible, purchased from British fishing ports and day boats. 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.