
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

Sweet potato and coconut soup, pickled ginger,
hazelnut and coriander pesto *(pb)* | 7
Beetroot and quinoa falafel, rocket, kale and walnut
salad, dill 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

Roast hispi cabbage, celeriac and lentil rosti, mushrooms, rainbow chard, Jerusalem artichoke *(pb)* | 16
Spinach and goat's cheese ravioli, roast squash, Brussels sprouts, pine nuts, Old Winchester sauce *(v)* | 16.5
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
Roast hake fillet, charred leek, bacon and potato bubble and squeak, creamed spinach | 22
Braised pork cheeks, parsnip purée, spiced red cabbage, romesco, prune jus | 19
Slow cooked Herdwick lamb shank, butter beans, roast tomato and peas, lamb gravy | 22
Butter roast Castlemead chicken breast, broccolini, gnocchi, truffled mushroom sauce | 22.5

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❖ **SIDES 4** ❖

Cavolo nero, confit garlic butter
Spiced red cabbage
Pink fir potatoes, caper and
gherkin dressing

Thick cut chips
French fries
Raclette topped mashed potatoes

Baby gem, lamb's lettuce,
smashed cucumber
and mint salad

PUDDINGS 6

Roast apple and blackberry tian, hazelnut crumb, blackberry sorbet
Spiced pumpkin cake, tonka bean ice cream, salted caramel popcorn
Yoghurt panna cotta, rhubarb, pistachio biscuit
Dark chocolate torte, pear caramel, cocoa nibs *(pb)*
Sticky toffee pudding, butterscotch sauce, vanilla ice cream
Selection of ice creams and sorbets (3 scoops) | 5

CHEESE SELECTION 14

Pear and saffron chutney, wafers and grapes

Barkham Blue – Two Hoots blue cheese from Berkshire, buttery and smooth
Wookey Hole cave-aged Cheddar – the name says it all, earthy and tangy
Eve by Alex James – vine wrapped goat's cheese with a yeasty finish
Maida Vale – lovely soft cheese washed in Berkshire's Treason IPA
Slack-Ma-Girdle – from the people behind Stinking Bishop,
smooth to begin with a big spicy finish

(v) vegetarian (pb) plant based

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.
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