



CHISWELL STREET  
DINING ROOMS

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GROUP SET MENU  
THREE COURSES £65



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**STARTERS**

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Aged rare breed beef carpaccio, horseradish cream, crispy capers, watercress  
Cured rainbow trout, avocado, pickled ginger & daikon  
Burrata, roast & pickled heritage beets, mint crumb *(v)* *(pb cheese available)*

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**MAINS**

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Roast chicken, wild mushrooms, herb crushed new potatoes,  
purple sprouting broccoli, Madeira jus  
Scottish monkfish, baby artichokes, cannellini beans,  
roast peppers, romesco  
Grilled cauliflower, spiced cauliflower hummus,  
smoked almond dukka, pomegranate *(pb)*

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**DESSERTS**

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Chocolate orange cake, candied orange, vanilla ice cream  
Irish cream cheesecake, hazelnut praline  
Raspberry frangipane tart, raspberry sorbet *(pb)*

*(v) vegetarian (pb) plant based*

Groups of 13 and over to pre-order from this menu. Please speak to our events team for details.  
Price per person: £65 including VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. All game dishes may contain shot. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Please let our team know if you have any allergies and for full allergen information please go to [chiswellstreetdining.com](http://chiswellstreetdining.com)



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