



CHISWELL STREET  
DINING ROOMS



## SET MENU

THREE COURSES £55



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### STARTERS

Treacle cured Scottish salmon, honey & ginger, pickled beets, radish

Beef carpaccio, seasonal pickles, grape mustard mayo, rocket

Burrata, roast pumpkin, red chicory, torched figs *(v)* *(pb available)*

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### MAINS

South coast monkfish tail, crushed potatoes, sweetcorn purée, butter sauce

Suffolk chicken breast, chorizo, Jerusalem artichokes, crisy kale, chicken jus

Butternut squash risotto, roast pumpkin, crispy sage *(pb)*

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### DESSERTS

Raspberry frangipane crumble, raspberry sorbet *(pb)*

Chocolate cake, caramelised blood orange sorbet *(pb)*

Hackney Gelato ice creams & sorbets | 3 scoops

*(v) vegetarian (pb) plant based*

Groups of 13 and over to pre-order from this menu. Please speak to our events team for details.

All prices include 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 go to [chiswellstreetdining.com](http://chiswellstreetdining.com)



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56 CHISWELL ST, LONDON EC1Y 4SA  
020 7614 0177 | [CHISWELLSTREETDINING.COM](http://CHISWELLSTREETDINING.COM)