
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

Pumpkin and chestnut soup, roast pumpkin seeds (v) | 7
Truffle and mushroom arancini, rocket,
kale and walnut salad, tarragon 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
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
Pan fried cod, potato and thyme rosti, rainbow chard, tarragon butter sauce | 22
Braised pork cheeks, parsnip purée, spiced red cabbage, romesco, prune jus | 19
Slow braised short rib of British beef, fondant potato, king oyster mushroom, cavolo nero, bone marrow jus | 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

Lemon meringue pie, toasted marshmallows, crème fraîche

Spiced pumpkin cake, tonka bean ice cream, salted caramel popcorn

Baked vanilla cheesecake, cinnamon maple syrup, pecans

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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