



AT

CHISWELL STREET DINING ROOMS

APERITIFS

Gin/Vodka Martini | 13.25/14.75
Tanqueray/Black Cow, Vermouth, olives, lemon twist, onion

Black Cow Negroni | 12.5
Black Cow vodka, Vermouth, Italian bitters

Joseph Perrier Champagne | 14
Cuvée Royale, France NV

◆ **TABLE** ◆

Grilled sourdough, smoked bacon and parsley butter | 6
Black pudding croquettes, Guinness HP sauce | 9.5
Anchovy toast | 11.5

Whipped cod's roe, crispy Serrano, sourdough | 13
Green olives | 6
Smoked almonds | 5

◆ **STARTERS** ◆

Chicken liver Madeira parfait, onion jam, sourdough 13
Truffle leek and potato soup, smoked eel on toast, soft boiled quail's egg *(v without eel)*
(served chilled or warm) 15

Cornish mackerel, remoulade, burnt apple, walnuts 17
Buffalo burrata, heritage tomato salad, rosemary and shallot dressing *(v)*
(pb without burrata) 16

◆ **MAINS** ◆

Somerset Saxon organic chicken, cep Parmesan polenta, wild mushrooms, leeks, tarragon jus 35
Spatchcock wood pigeon, English cherries, mascarpone, pigeon jus 29.5
Pie of the day, mashed potatoes, gravy 24
Flamed cauliflower steak, cauliflower purée, capers and raisins, foraged costal herbs, hazelnuts *(pb)* 21
Fish pie: smoked haddock, wild sea trout, mussel, cod, spinach and peas 26

**MARKET CUTS
AND DAYBOAT FISH**

Please see specials slip for today's prime, aged beef from Lyons Hill farm, Dorset as well as premium wild fish/shellfish delivered fresh from the South coast this morning

◆ **SIDES 5** ◆

<p>Buttered spring greens Mixed leaf salad, wholegrain mustard dressing</p>	<p>Hand cut chips French fries</p>	<p>Béarnaise sauce / Beef gravy Peppercorn jus 3.5</p>
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◆ **PUDDINGS** ◆

Sticky toffee pudding, vanilla ice cream 8
Dark chocolate tart, English cherries, whipped crème fraîche 9.5
Baked vanilla cheesecake, raspberry compote, gingerbread *(pb)* 9.5
Ice creams and sorbets *(sorbets pb)* 6

BRITISH CHEESEBOARD

Black Cow Cheddar (hard, cows) Cashel Blue (blue, ewes) Golden Cross (soft, goats); chutney, crackers, grapes, celery
Cheeseboard for one: 15; for two: 28
10 year old Tawny Port, Douro, Portugal
Glass: 8.2; bottle 62

(pb) plant based *(v)* vegetarian

Caution, all game dishes may contain shot. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies and for full allergen information please ask for the manager or go to www.thejuggedhare.com