



CHISWELL STREET DINING ROOMS

## SET MENU £60

### STARTER

#### Isle of Wight tomatoes

*Stracciatella cheese, black olives, land cress, pesto pb*

#### Yellowfin tuna carpaccio

*sesame, wasabi, mango & ginger dressing*

#### Crispy fried buttermilk chicken

*chilli, spring onions, satay sauce*

### MAINS

#### Roast heritage summer squash

*beetroot, macadamia cheese, hazelnut dressing pb*

#### Cornish seabass fillet

*wild sea greens, new potatoes, caper butter sauce*

#### 250g aged sirloin steak

*triple cooked chips, Béarnaise sauce / peppercorn jus*

### DESSERTS

#### Strawberry cheesecake

*white chocolate whip, strawberry sorbet*

#### Hazelnut praline choux

*milk chocolate ganache, whipped cream*

#### Almond frangipane

*raspberry ripple ice cream pb*

v vegetarian | pb plant based

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. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to [www.chiswellstreetdining.com](http://www.chiswellstreetdining.com)  
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