



SET MENU

3 courses for £65

STARTERS

Roast Jerusalem artichokes, fennel, pickled mushrooms, Black Cow Cheddar, croutons *v, pb available*

Duck liver parfait, caramelised Roscoff onion, apricot & clementine, brioche toast

Seared tuna loin, avocado & chilli

MAINS

Roast aubergine gnocchi, cherry tomatoes, pine nuts, aged Parmesan, basil *v, pb available*

Peterhead cod, Palourde clams, grilled salsify, smoked paprika butter, sea purslane, salmon roe

Corn fed chicken breast, confit leg, chargrilled piquillo peppers, green beans, labneh, chicken jus

DESSERTS

Bread & butter pudding, whiskey sauce, banana cream

Rhubarb & almond cake, vanilla custard, rhubarb ripple ice cream *pb*

White chocolate & Oreo mousse, cookie crumb, chocolate ice cream

pb plant based | *v* vegetarian

A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Caution, 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 ask for the manager or go to www.chiswellstreetdining.com

CHISWELL STREET DINING ROOMS

