



CHISWELL STREET DINING ROOMS



3 COURSE FOR £65



STARTERS

Pressed Barbary duck terrine, smoked duck breast,
cranberry relish, sourdough crisps

Beetroot cured Scottish salmon, baby beets,
pickled cucumber, wholegrain mustard dressing

Burrata, pumpkin relish, pumpkin seed granola *(v)*

Creamed cauliflower soup, truffle dressing *(pb)*

MAINS

Pan seared Suffolk chicken breast, chorizo,
Jerusalem artichokes, crispy kale, chicken jus

Slow cooked Welsh lamb shoulder, creamed mashed potatoes,
braised red cabbage, minted lamb jus

Roast Atlantic cod, samphire, crushed potatoes,
creamed leeks, preserved lemon

Roast celeriac, wild mushrooms, cavolo nero, chestnut sauce *(pb)*

DESSERTS

Glenn's sticky toffee pudding; Chantilly,
pumpkin seed granola, orange, butterscotch sauce

Pear & almond frangipane tart, crème fraîche

Chocolate & orange tart, vanilla 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.