CHISWELL	STREE	T DINING ROOMS					
<u></u>	7	OYSTERS					
Nocellara olives pb5.5Smoked almonds pb5.5Sourdough, salted butter v6		Jersey rocks, Channel Islands (no. 2's) Tabasco & shallot vinaigrette Three 14.5; Six 28.5; Twelve 54.5					
						7550	
						TERS	
Creamed cauliflower soup	9	Fried buttermilk chicken13chilli, spring onion, satay sauce	3.				
Artisan goat's cheese mousse oast pumpkin, balsamic caramelised onion, seeds v	10.5	Suffolk charcuterie board14coppa, chorizo, salami, pickles, grilled sourdough	4.!				
Crispy sesame king prawns riracha aioli	14.5	<b>Pressed Barbary duck terrine</b> smoked duck breast, cranberry relish, sourdough crisps	1				
Beetroot cured Scottish salmon aby beets, pickled cucumber, wholegrain mustard dressing	16	Fillet steak tartare egg yolk, shallots	1				
obster & crab risotto cake itrus Hollandaise, dill	17.5						
	MA	INS					
Wild Suffolk venison 'shepherds pie'	26	Herb dumplings pumpkin, parsnip, goat's cheese, lovage pesto, toasted seeds <b>v</b>	1				
Roast guinea fowl breast ressed leg, swede, spelt, kale, girolle jus	27	<b>Chicken &amp; avocado salad</b> soft hen's egg, Parmesan, croutons, Caesar dressing	2				
Slow cooked British beef short rib reamed mashed potatoes, braised red cabbage, red wine jus	29	Double cheeseburger caramelised onions, pickles, fries	2				
North Sea cod	26						
rushed new potatoes, creamed leeks, preserved lemon Cornish shellfish bisque	34	Grassroots farm, Berkshire, 45 day aged beef					
affron potatoes, heritage carrots, sea aster	54		4				
Roast celeriac	17	-	4				
vild mushrooms, celeriac black cabbage, truffle jus <b>pb</b>			8				

Fennel, apple & cabbage slaw *pb* 

## Tenderstem broccoli, chilli, garlic *pb*

6	Mixed green salad Pecorino	6
6	Triple cooked chips truffle, Parmesan v	7.5
0	Skinny fries v	6

## 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 56 Chiswell Street, London, EC1Y 4SA 020 7614 0177

