



CHISWELL STREET DINING ROOMS

TABLE

Nocellara Green Olives | 5
Smoked Almonds | 5
Sourdough | 5
Cultured butter

STARTERS

Heritage Tomato & Feta Tart *pb* | 9
Basil oil

Garlic & Chilli Prawns | 12
Spring leaves, Marie Rose sauce

Roast Beef Carpaccio | 10
Rocket salad, shaved Parmesan

Smoked Mackerel | 12
Cornichons, rye bread

Charcuterie Board | 12
*Prosciutto, salami Milano, pastrami,
pickles, grilled sourdough*

Ham Hock & Cheddar Croquettes | 9
Green tomato relish

MAINS

Beetroot Gnocchi *pb* | 18
Lovage pesto, cashew nuts

Grilled Whole Poussin | 23
Caesar salad

Billingsgate Market Fish Pie | 23
Garden peas

Chicken Kyiv | 22
Wild garlic butter, spinach

Steak Frites | 22
Green peppercorn sauce

Atlantic Cod | 24
Kale, potato, bisque sauce

Confit Duck Leg | 28
Lentils, broccoli

(plant based options are always available, please just ask)

SIDES 5

New Potatoes
Rosemary salt

Skinny Fries

Tenderstem Broccoli
Lovage Pesto

Rocket & Parmesan Salad

BRITISH CHEESEBOARD 12

Crackers & Pear Chutney

(Please ask your waiter for daily selection)

DESSERTS 7

Chocolate & Orange Tart

Selection of Hackney Gelato Ice Cream & Sorbet

Sticky Toffee Pudding
Butterscotch sauce, vanilla 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 chiswellstreetdining.com



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