CHISWELL STREET DINING ROOMS

APERITIVO

Joseph Perrier, *Cuvée Royale NV* | 18.5
Châlons-En-Champagne, France

Negroni | 13
Hendrick's gin, Carpano bitter, Antica Formula

Martini | 13
Hayman's London Dry gin, Carpano Dry

Focaccia | 6.5
Extra virgin olive oil, 12-year-old Balsamic

Nocellara Green Olives | 5

STARTERS

Roman style braised artichokes | 15
garlic, parsley & olive oil (pb)

Salad of Delica pumpkin | 14
Stracciatella, Piedmont hazelnuts & young lettuce (v)

Roast Beef Carpaccio | 14
Chicory, 24-month Parmigianno Reggiano

Charcuterie Board | 22 / 42
Authentic Salumi & cheeses from Italian regions, Nocerella olives, pickles & music paper from Sardinia

Spiced King Prawns | 14
vine tomato & basil

Wild Mushroom And Truffle Focaccia | 16
creamed wild mushrooms, black winter truffle, parsley honey

MAINS

Canaroli Risotto | 22
saffron, caramelized root vegetables (pb)

Steak Frites | 29
220g flat iron, fries, green peppercorn sauce

Pappardelle of Lamb shank | 28
Hand-made pasta, 24-month Parmigiano-Reggiano

Salmon Fillet | 24
tender stem broccoli, chilli, lemon

Corn-Fed Chicken | 25
cooked Tuscan-style with herbs Verdicchio wine & our San Marzano tomato sauce

Roasted Seabass Fillet | 25
caught this morning, Salmoriglio Sauce

SIDES

Flourish Farm Salad | 6.5
Amalfi lemon & yeast dressing (pb, v)

Leaf Spinach | 7
Roast garlic butter (v)

Tenderstem Broccoli | 7
Lovage Pesto (pb)

Roasted Maris Piper Potatoes | 7
Rungis Market garlic, rosemary & olive oil (pb, v)

Sicilian Fennel | 7
orange, pickled red onion & smoky salt (pb, v)

(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. Please let our team know if you have any allergies.



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