CHISWELL STREET DINING ROOMS

DESSERTS

Sticky Toffee Pudding | 9.5
Treacle caramel, vanilla ice cream

Pannacotta Piedmontese | 9.5
Madagascan vanilla, rhum agricole & Bramley apple (v)

Sorbet | 3 (per scoop)
Sea Buckthorn, Strawberry, Mandarin, Blood Peach, Passion Fruit (pb), Pistachio (pb)

Ice Cream | 4 (per scoop)
Zabaglione & Hazelnut (v)

SMALL SWEETS

Iced Beetroot | 2
Ginger, Mint (v)

Iced Lemon Thyme | 2
Granita (v)

Milk Chocolate Fudge | 2.5
Saliza Amaretto (v)

CHEESEBOARD

Crackers & Peat Chutney | 14
(Please ask your waiter for daily selection)

(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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COCKTAILS

Black Ruby Sour | 13

Johnnie Walker Black Ruby, raspberry syrup, honey, lemon, egg white

Clover Club | 13

Renais gin, lemon, raspberry syrup, egg white, fresh raspberries

Old Fashioned | 13

Buffalo Trace Bourbon, Angostura bitters, sugar

Espresso Martini | 14.5

Dutch Barn vodka, Borghetti coffee liqueur, coffee vanilla

TEA | 4.9

English Breakfast | Earl Grey | Peppermint Leaves

Chamomile Flowers | Green Tea

COFFEE

Espresso | Single 3.8 | Double 4.9

Macchiato | Single 3.8 | Double 4.9

Americano | Cappuccino | Latte 4.9

Flat White | Mocha | 4.9

Hot Chocolate | 4.9

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