



CHISWELL STREET
DINING ROOMS



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BAR MENU

Served all day, everyday

Nocellara Green Olives <i>pb</i>	5	Chilli Rice Crackers <i>pb</i>	4
Smoked Almonds <i>pb</i>	5	Rose Harissa Nuts <i>pb</i>	5

SMALL PLATES

Red Pepper Hummus & Pitta Bread <i>pb</i>	6
Salt & Pepper Squid <i>Chilli & ginger dressing</i>	13
Courgette Tempura <i>Garlic aioli pb</i>	8

CHARCUTERIE & CHEESEBOARDS

British Cheeseboard <i>Crackers, pear chutney</i>	12
Charcuterie Board <i>Prosciutto, salami Milano, pastrami, pickles, grilled sourdough</i>	12

LARGE PLATES

Grilled Chicken Salad <i>Soft hen's egg, Parmesan, croutons, Caesar dressing</i>	18
Steak Frites <i>160g sirloin, fries, green peppercorn sauce</i>	24
Salmon Fillet <i>Tender stem broccoli, chilli, lemon</i>	21
Courgette, Pea & Basil Risotto <i>Plant stracciatella pb</i>	18
Seabass Fillet <i>Shaved fennel, salsa verde</i>	23
Double Cheeseburger <i>Caramelised onions, pickles, fries</i>	23
Club Sandwich <i>Chicken breast, smoked bacon, gem leaves, tomato, firecracker sauce, fries</i>	18

SIDES

Rocket Salad <i>Grana Padano, balsamic vinegar</i>	5
Fries <i>pb</i>	5

v vegetarian | *pb* plant based

The full á la carte menu including desserts is available too, please just ask

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

Spirits Whisky

Scottish & Irish	50ml	Cognac/Brandy	50ml
Auchentoshan <i>Three Wood</i>	16	Courvoisier VS	13
Arran <i>10yr</i>	15.5	Courvoisier VSOP	14
Ardbeg <i>Wee Beastie 5yr</i>	15	Courvoisier XO	21.5
Balvenie <i>Caribbean Cask 14yr</i>	17.5	Hennessy VS	15
Balvenie <i>Portwood 21yr</i>	30	Hennessy XO	25
Bruichladdich <i>Classic Laddie</i>	16	Rémy Martin 1738	16
Port Charlotte <i>10yr</i>	16.5	Rémy Martin XO	24.5
Highland Park <i>12yr</i>	15.5		
Highland Park <i>18yr</i>	16.5		
Johnnie Walker <i>Black Label</i>	12.5	Liqueur	25ml
Johnnie Walker <i>Ruby Black</i>	14	Jägermeister	7
Johnnie Walker <i>Blue Label</i>	25	Antica <i>Sambuca White</i>	6
Lagavulin <i>16yr</i>	19	Antica <i>Sambuca Black</i>	7
Laphroaig <i>10yr</i>	15	Cointreau	7
Macallan <i>Double Cask 12yr</i>	18.5	Limoncé <i>Limoncello</i>	6
Macallan <i>Double Cask 15yr</i>	23.5	Patrón <i>XO Coffee</i>	8.5
Macallan <i>Sherry Oak 18yr</i>	44.5	Neurita <i>Rosa</i>	8
Macallan <i>Sherry Oak 25yr</i>	257	Neurita <i>Citrus</i>	8
Monkey Shoulder	13		
Oban <i>14yr</i>	19		
Slane <i>Irish Whiskey</i>	10.5		
The Singleton of Dufftown <i>12yr</i>	15		
American			
Angel's Envy	16.5		
Buffalo Trace	12.5		
Four Roses <i>Small Batch</i>	13		
WhistlePig <i>PiggyBack 6yr</i>	15.5		
WhistlePig <i>10yr</i>	19		
Japanese			
Fuji <i>Single Grain</i>	17.5		
Hibiki <i>Harmony</i>	20.5		
Toki	14		

Spirits

Gin	50ml
Bombay Sapphire	12.6
Chase Pink <i>Grapefruit & Pomelo</i>	15.5
Hayman's <i>London Dry</i>	13
Hendrick's	13
Monkey 47	17
No 3	15.5
Renais	15.5
Silent Pool	14
Slingsby <i>Rhubarb</i>	14
Sipsmith	13
Tanqueray <i>43.3%</i>	13
Tanqueray <i>Ten</i>	15.5
The Botanist	14
Whitley Neill <i>Blood Orange</i>	13
Rum	
Abelha <i>Cachaça</i>	12.5
Bacardi <i>Carta Blanco</i>	10.5
Brugal <i>1888</i>	15
Duppy Share <i>Spice</i>	12.5
Discarded <i>Banana Peel</i>	13
Eminente <i>Reserva 7yr</i>	17.5
Goslings <i>Black Seal</i>	12.5
HAMA <i>Signature</i>	13.5
Hawksbill <i>Spiced Mango</i>	12.5
Mount Gay <i>Eclipse</i>	10.5
Mount Gay <i>Black Barrel</i>	15
Ron Zacapa <i>23yr</i>	17.5
Rum-bar <i>Overproof</i>	12.5
Spirited Union <i>Coconut</i>	12.5
Spirited Union <i>Spiced</i>	12

Vodka	50ml
Belvedere	14
Black Cow	13
Ciroc	14
Dutch Barn	12.6
Dutch Barn <i>Vanilla</i>	12.6
Dutch Barn <i>Citrus</i>	12.6
Grey Goose	15
Ketel One	13
Sipsmith	13
Tito's <i>Handmade</i>	13
Tequila	
818 <i>Blanco</i>	15
818 <i>Reposado</i>	15.5
Cazadores	11.6
Casamigos <i>Blanco</i>	16.5
Casamigos <i>Añejo</i>	18
Casamigos <i>Reposado</i>	17.5
Casamigos <i>Mezcal</i>	18.5
Don Julio <i>Reposado</i>	17.5
El Jimador <i>Silver</i>	12
El Recuerdo <i>Joven Mezcal</i>	14
Illegal <i>Joven Mezcal</i>	15.5
Lost Explorer <i>Mezcal</i>	17.5
Neurita <i>Rosa</i>	13
Neurita <i>Citrus</i>	13
Neurita <i>Picante</i>	13
Pa'Todos	12
Pantalones <i>Blanco</i>	15
Pantalones <i>Reposado</i>	15.5
Patrón <i>Silver</i>	15.5
Patrón <i>Reposado</i>	16.5
Patrón <i>El Alto</i>	38

MIXMASTER 2024 WINNERS

Try the sensational cocktails crafted by the top three finalists of our thrilling Mixmaster 2024 Internal Cocktail Competition!

REBECCA	13
Tanqueray gin, camomile, cinnamonhoney, ginger, lemon, Neck Oil session IPA	
ANGELOS	13
Casamigos Blanco tequila, plum yuzu sake, raspberry lemonade, white chocolate, raspberry, orgeat	
TYREECE	13
Ketel One vodka, peach, ginger, apple, lime	

MOCKTAILS

WHOLESOME HUGO	10.5
Everleaf Marine, elderflower cordial, lime juice, Noughty 0% Sparkling Chardonnay, soda water	
NO PASSION MARTINI	10.5
Everleaf Forest, passion fruit puree, passion fruit syrup, lime juice, Noughty 0% Sparkling Chardonnay	
NEW YORK MINUTE	10.5
Feregaia Free Spirit, lemon juice, syrup, aquafaba, Wednesday Domaine Sanguine 0% red wine	
CLOVERLESS CLUB	10.5
Everleaf Mountain, lemon juice, raspberry syrup, aquafaba, raspberries	
DARK & NOT SO STORMY	10.5
Everleaf Marine, lime juice, demerara sugar, ginger beer, Angostura bitter	
FIVE A DAY	10.5
Orange juice, raspberry syrup, lime juice, Noughty 0% Sparkling Chardonnay	
PICANTO	10.5
Feragaia Free Spirit, pineapple juice, agave, lime, chillies	
SIN-GRIA	10.5
Wednesday Domaine 0% red wine, orange juice, lemonade, spiced berry syrup	

SPRITZ & SOUR

Hugo Spritz <i>St-Germain Elderflower, prosecco, soda water</i>	14.5
Limoncello Spritz <i>Limoncé Limoncello, prosecco, soda water</i>	14.5
Aperol Spritz <i>Aperol, prosecco, soda water</i>	14.5
Sarti Spritz <i>Sarti, prosecco, soda water</i>	14.5
Whisky Sour <i>Monkey Shoulder whisky, lemon, sugar, egg white, Angostura bitter</i>	13
Amaretto Sour <i>Amaretto Disaronno, lemon, sugar, egg white</i>	13
Black Ruby Sour <i>Johnnie Walker Black Ruby, raspberry syrup, honey, lemon, egg white</i>	13

CLASSIC COCKTAIL

VODKA

Moscow Mule <i>Dutch Barn vodka, lime, ginger beer, Angostura bitter</i>	13
Capiroska <i>Dutch Barn vodka, lime, sugar</i>	13
Bloody Mary <i>Dutch Barn vodka, tomato, spices, celery</i>	13
Espresso Martini <i>Dutch Barn vodka, Borghetti coffee liqueur, coffee vanilla</i>	14.5
Passion Fruit Martini <i>Dutch Barn Vanilla vodka, Chinola passion fruit, vanilla, prosecco</i>	14.5
Cosmpolitan <i>Dutch Barn Citrus vodka, Cointreau, cranberry, lime</i>	13

GIN

Negroni <i>Hendrick's gin, Carpano bitter, Antica Formula</i>	13
Gin Fizz <i>Bombay Sapphire gin lemon, sugar, soda water</i>	13
Bramble <i>Bombay Sapphire gin, lemon, sugar, blackberry liqueur</i>	13
Clover Club <i>Renaissance gin, lemon, raspberry syrup, egg white, fresh raspberries</i>	13
Gin Martini <i>Hayman's London Dry gin Carpano Dry</i>	13

Soft Drinks

JUICES

Apple, orange, cranberry, pineapple or tomato	3.4
Coca Cola	4.2
Diet Coke	4.2
Coke Zero	4.2
Schweppes Tonic	3.2
Schweppes Slimline Tonic	3.2
Ginger Ale	3.2
Ginger Beer	3.2
Lemonade	3.2
Red Bull	4.7
Sugar Free Tropical Watermelon	

Beer & Cider

ON TAP

Murphy's Stout, 4.1%	7.5
Birra moretti lager 4.6%	7.5
Inch's Riverside Cider 4.7%	7.3
Neck Oil Session IPA 4.3%	7.9

BOTTLES

Heineken, lager 5%	6.5
Sol, lager 4.4%	6.5
Moretti, lager 4.6%	7
Cruzcampo, lager 4.4%	7.5
Brixton Atlantic, APA 5.4%	7.5
Beavertown, Neck Oil, Session IPA 4.3%	7.5
Old mout cider	7.2
Pineapple & raspberry 4%	
Summer berries 4%	

Hot Drinks

TEA

English breakfast, Earl grey, Peppermint leaves, Chamomile flowers or Green tea	4.9
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COFFEE

Espresso	SINGLE 3.8 / DOUBLE 4.9
Macchiato	SINGLE 3.8 / DOUBLE 4.9
Americano	4.9
Cappuccino	4.9
Latte	4.9
Flat white	4.9
Mocha	4.9
Hot chocolate	4.9

ELEVATED SIPS

ZERO TO MID

SOFT

Fever Tree, Sicilian Lemonade	4.7
Fever Tree, Raspberry and Orange Soda	3.7
Cordino, Aperitivo	6.4
3 Cents, Pink Grapefruit Soda	3.7

CBD SODA

INTUNE, Pomegranate and Ginger CBD 5mg	4.2
INTUNE, Grapefruit and Mint CBD 5mg	4.2

WINES

	125ml	175ml	250ml	Bottle
Wednesday Domaine, Sanguine, UK <0.5% abv		7.6	10.4	27
Noughty, Sparkling Chardonnay, UK, 0% abv	6.3			28
Della Vite Zero, Rose, France NV 0%				37

SPIRITS

	50ml
Feragaia, Free Spirit, Scotland 0.0%	10.5
Everlead, Forest 0%	12.5
Everleaf, Marine 0%	12.5
Everlead, Mountain 0%	12.5
Quarter Proof, Blanco Agave 15%	12
Quarter Proof, London Dry 15%	12

BEER

Lucky Saint, Unfiltered Lager 0.5%	7
Heineken 0.0%	6
Old Mout, Cherry and Berries Cider 0%	6.7
Guinness 0.0%	7.4
Paulaner, Alcohol-free Wheat Beer 0.0%	5.5

LIGHT & LIVELY

Quarter Proof Clover Club (6.5% ABV*)	
Quarter Proof London Dry (15%), Dry vermouth, lemon, raspberry	12.5
Mid Margarita (7.2% ABV*) Quarter Proof Blanco Agave (15%), Cointreau, lime	12.5
Quarter Proof G&T (3.75% ABV*) Quarter Proof London Dry (15%) and Tonic	13.5
Feragaia and INTUNE, grapefruit and mint CBD 5mg	12

COCKTAILS

RUM

Mojito HAMA Signature rum, lime, sugar, mint, soda water	13
Caipirinha Abelha Cachaça, lime, sugar	13
Dark & stormy Gosling Black rum, lime, ginger beer, Angostura bitter	13
Rum Punch Aluna Coconut rum, Hawksbill Spiced Mango rum, Brugal 1888 rum, pineapple, lime, watermelon syrup, grated nutmeg	13
Pina Colada HAMA Signature rum, Aluna Cuconut rum, coconut cream, pineapple	13
Daiquiri HAMA Signature rum, Cointreau, lime	13

WHISKY

Old Fashioned Buffalo Trace Bourbon, Angostura bitters, sugar	13
Manhattan Angels Envy Bourbon, made perfect, sweet or dry	13
Ruby Negroni Johnnie Walker Black Ruby, Antica Formula, blackcurrant liqueur	13

TEQUILA

Margarita Pa'Todos Blanco, tequila, Cointreau, lime juice	14.5
Tommy's Margarita Pantalones Reposado tequila, lime, agave	13
Picante Neurita Picante, agave, lime, chili	13
Tequila Cosmo Neurita Citrus tequila, Cointreau, cranberry, lime	13
Spiced Paloma Neurita Rosa tequila, lime, grapefruit soda	13
Naked & Famous Pantalones Blanco tequila, Aperol, Green Chartreuse, lime	13

Wine List

WHITE	175ml	250ml	Bottle
Trebbiano del Rubicone <i>Villa Rossi, Emilia-Romagna, Italy</i>	9	12	32
Chardonnay <i>First Fleet South Australia</i>	11	14	36
Marsanne/Vermentino <i>Joie de Vigne, France</i>	12	16	40
Sauvignon Blanc <i>Babich, Marlborough, New Zealand</i>	13	18	45.5
Picpoul de Pinet <i>Saint Clair, Luvignac, France</i>	13	18	46
Pinot Grigio <i>Riserva, Mezzacorona, Trentino, Italy</i>	14	19	49

ROSE	175ml	250ml	Bottle
Pinot Grigio Rosé, <i>Terre del Noce, Trentino-Alto Adige, Italy</i>	10	13.5	34
Calafuria, Tormaresca, <i>Calafuria, Tormaresca</i>	15	21	55
Whispering Angel, <i>Côtes de Provenances, France</i>	19	26	70

RED	175ml	250ml	Bottle
Nero d’Avola <i>Pieno Sud, Sicily, Italy</i>	9	12	32
Grenache/Carignan <i>Les Lauriers, Languedoc, France</i>	11	14	36
Monastrell <i>Esteban Martín, Jumilla, Spain</i>	12	16	40
Montepulciano d’Abruzzo <i>Umani Ronchi, Italy</i>	13	17	44
Cabernet Sauvignon <i>Vitis Única, Maipo, Chile</i>	14	19	50
Malbec <i>Bodega La Flor, Pulenta, Mendoza, Argentina</i>	14	19	50

Champagne & Sparkling Wine	125ml	Bottle
Prosecco Superiore, <i>Della Vite, Valdobbiadene, Italy</i>	13	56
Joseph Perrier, Cuvée Royale NV <i>Châlons-En-Champagne, France</i>	18	86
Joseph Perrier, Cuvée Royale Rosé NV <i>Châlons-En-Champagne, France</i>		100
Nyetimber, Classic Cuvée NV <i>West Sussex, Uk</i>	20	100
Nyetimber, Rosé NV <i>West Sussex, Uk</i>		110
Taittinger, Brut NV <i>Reims, France</i>		110
Perrier-Jouët, Grand Brut NV <i>Épernay, France</i>		110
Krug, Grande Cuvée NV <i>Reims, France</i>		440