



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 à 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
Auchentoshan <i>Three Wood</i>	16.5
Arran <i>10yr</i>	16
Ardbeg <i>Wee Beastie 5yr</i>	15
Balvenie <i>Caribbean Cask 14yr</i>	17.5
Balvenie <i>Portwood 21yr</i>	30
Bruichladdich <i>Classic Laddie</i>	16.5
Port Charlotte <i>10yr</i>	16.5
Highland Park <i>12yr</i>	15.5
Highland Park <i>18yr</i>	16.5
Johnnie Walker <i>Black Label</i>	13
Johnnie Walker <i>Ruby Black</i>	14
Johnnie Walker <i>Blue Label</i>	25
Lagavulin <i>16yr</i>	19.5
Laphroaig <i>10yr</i>	15
Macallan <i>Double Cask 12yr</i>	18.5
Macallan <i>Double Cask 15yr</i>	23.5
Macallan <i>Sherry Oak 18yr</i>	45
Macallan <i>Sherry Oak 25yr</i>	257.5
Monkey Shoulder	13.5
Oban <i>14yr</i>	19
Slane <i>Irish Whiskey</i>	11
The Singleton of Dufftown <i>12yr</i>	15

American

Angel's Envy	17
Buffalo Trace	12.5
Four Roses <i>Small Batch</i>	13.5
WhistlePig <i>PiggyBack 6yr</i>	16
WhistlePig <i>10yr</i>	19

Japanese

Fuji <i>Single Grain</i>	17.5
Hibiki <i>Harmony</i>	20.5
Toki	14

Cognac/Brandy	50ml
Courvoisier <i>VS</i>	13
Courvoisier <i>VSOP</i>	14
Courvoisier <i>XO</i>	21.5
Hennessy <i>VS</i>	15
Hennessy <i>XO</i>	25
Rémy Martin <i>1738</i>	16
Rémy Martin <i>XO</i>	24.5

Liqueur

Jägermeister	25ml
Jägermeister	7
Antica <i>Sambuca White</i>	6
Antica <i>Sambuca Black</i>	7
Cointreau	7
Limoncé <i>Limoncello</i>	6
Patrón <i>XO Coffee</i>	8.5
Neurita <i>Rosa</i>	8
Neurita <i>Citrus</i>	8

Spirits

Gin	50ml
Bombay Sapphire	13
Chase Pink <i>Grapefruit & Pomelo</i>	15.5
Hayman's <i>London Dry</i>	13
Hendrick's	13.5
Monkey 47	17
No 3	16
Renais	15.5
Silent Pool	14
Slingsby <i>Rhubarb</i>	14
Sipsmith	13.5
Tanqueray <i>43.3%</i>	13
Tanqueray <i>Ten</i>	16
The Botanist	14
Whitley Neill <i>Blood Orange</i>	13

Rum	
Abelha <i>Cachaça</i>	12.5
Bacardi <i>Carta Blanco</i>	13
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>	11
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>	13
Spirited Union <i>Spiced</i>	12

Vodka	50ml
Belvedere	14
Black Cow	13.5
Ciroc	14
Dutch Barn	13
Dutch Barn <i>Vanilla</i>	13
Dutch Barn <i>Citrus</i>	13
Grey Goose	15
Ketel One	13.5
Sipsmith	13.5
Tito's <i>Handmade</i>	13

Tequila	
818 <i>Blanco</i>	15
818 <i>Reposado</i>	16
Cazadores	12
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>	16
Lost Explorer <i>Mezcal</i>	17.5
Neurita <i>Rosa</i>	13.5
Neurita <i>Citrus</i>	13.5
Neurita <i>Picante</i>	13.5
Pá'Todos	12
Pantalones <i>Blanco</i>	15
Pantalones <i>Reposado</i>	16
Patrón <i>Silver</i>	16
Patrón <i>Reposado</i>	16.5
Patrón <i>El Alto</i>	38

MIXMASTER 2026 WINNERS

Each year, our team members go head-to-head in Mixmaster, our fiercely contested cocktail competition, where guest judges crown the winners based on flavour, creativity, and presentation.

Now it's your turn to experience the best of the best, enjoy the three finalist cocktails from Mixmaster 2026.

STRAWBERRY DOUGHNUT By Arnold at The Botanist Broadgate 13
Strawberry doughnut infused 818 Blanco tequila, Strawberry liqueur, lemon, sugar

APPLE CRUMBLE By Sophia at Wagtail 13
Buffalo Trace Bourbon, Amaretto Disaronno, apple, apple cordial, Frangelico, cream

PINK CLOVER By Tara at Greenwood 13
Raspberry infused The Botanist gin, St-Germain, honey, lemon, sugar, Peychaud bitter

MOCKTAILS

WHOLESOME HUGO 10.5
Everleaf Marine, elderflower cordial, lime juice, Naughty 0% Sparkling Chardonnay, soda water

NO PASSION MARTINI 10.5
Everleaf Forest, passion fruit puree, passion fruit syrup, lime juice, Naughty 0% Sparkling Chardonnay

NEW YORK MINUTE 10.5
Feragaia Free Spirit, lemon juice, syrup, aquafaba, Wednesday Domaine Sanguine 0% red wine

CLOVERLESS CLUB 10.5
Everleaf Mountain, lemon juice, raspberry syrup, aquafaba, raspberries

PICANTØ 10.5
Feragaia Free Spirit, pineapple juice, agave, lime, chillies

SIN-GRIA 10.5
Wednesday Domaine 0% red wine, orange juice, lemonade, grenadine

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, Naughty 0% Sparkling Chardonnay

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
Cosmopolitan <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	3.4
Apple, orange, cranberry, pineapple or tomato	
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%	7.8
Inch's Riverside Cider 4.7%	7.5
Neck Oil Session IPA 4.3%	7.95

BOTTLES

Heineken, lager 5%	6.6
Sol, lager 3.4%	6.6
Moretti, lager 4.6%	7.1
Cruzcampo, lager 4.4%	7.6
Brixton Atlantic, APA 5.4%	7.6
Beavertown, Neck Oil, Session IPA 4.3%	7.6
Old mout cider	7.3
Pineapple & raspberry 4%	
Summer berries 4%	

Hot Drinks

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

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

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%				38

SPIRITS

	50ml
Feragaia, Free Spirit, Scotland 0.0%	11
Everleaf, Marine 0%	12.5
Everleaf, Montagne 0%	12.5
Everleaf, Forest 0%	12.5
Quarter Proof, Blanco Agave 15%	12.5
Quarter Proof, London Dry 15%	12.5

BEER

Heineken 0.0%	6.1
Old Mout, Cherry and Berries Cider 0%	6.8
Guinness 0.0%	7.5
Beavertown, Lazer Crush, IPA 0.5%	7.5

LIGHT & LIVELY

Quarter Proof Clover Club (6.5% ABV*)	12.5
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	14
Feragaia and INTUNE, grapefruit and mint CBD 5mg	12.5

COCKTAILS

RUM

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

WHISKY

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

TEQUILA

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

Wine List

WHITE	175ml	250ml	Bottle
Trebbiano del Rubicone <i>Villa Rossi, Emilia-Romagna, Italy</i>	9.5	12.5	34
Chardonnay <i>First Fleet South Australia</i>	11.5	15	37
Marsanne/Vermentino <i>Joie de Vigne, France</i>	12.5	16.5	42
Sauvignon Blanc <i>Babich, Marlborough, New Zealand</i>	14	18.5	49
Picpoul de Pinet <i>Saint Clair, Luvignac, France</i>	13.5	18.5	48
Pinot Grigio <i>Riserva, Mezzacorona, Trentino, Italy</i>	15	19.5	51

ROSE	175ml	250ml	Bottle
Pinot Grigio Rosé, <i>Terre del Noce, Trentino-Alto Adige, Italy</i>	11	14	35
Calafuria, <i>Tormaresca, Calafuria, Tormaresca</i>	16.5	21.5	57
Whispering Angel, <i>Côtes de Provenances, France</i>	20.5	27	73

RED	175ml	250ml	Bottle
Nero d'Avola <i>Pieno Sud, Sicily, Italy</i>	9.5	12.5	34
Grenache/Carignan <i>Les Lauriers, Languedoc, France</i>	11.5	14.5	38
Monastrell <i>Esteban Martín, Jumilla, Spain</i>	12.5	16.5	42
Montepulciano d'Abruzzo <i>Umani Ronchi, Italy</i>	13.5	17.5	46
Cabernet Sauvignon <i>Vitis Única, Maipo, Chile</i>	15	19.5	52
Malbec <i>Bodega La Flor, Pulenta, Mendoza, Argentina</i>	15	19.5	52

Champagne & Sparkling Wine

	125ml	Bottle
Prosecco Superiore, <i>Della Vite, Valdobbiadene, Italy</i>	13.5	59
Joseph Perrier, Cuvée Royale NV <i>Châlons-En-Champagne, France</i>	18.5	88
Joseph Perrier, Cuvée Royale Rosé NV <i>Châlons-En-Champagne, France</i>		105
Nyetimber, Classic Cuvée NV <i>West Sussex, Uk</i>	20	105
Nyetimber, Rosé NV <i>West Sussex, Uk</i>		115
Taittinger, Brut NV <i>Reims, France</i>		115
Perrier-Jouët, Grand Brut NV <i>Épernay, France</i>		115
Krug, Grande Cuvée NV <i>Reims, France</i>		450