CHISWELL STREET DINING ROOMS

GROUP DINING

TWO-COURSES 35 | THREE-COURSES 40

WELCOME GIFT

STARTERS

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

Spiced King Prawns
vine tomato & basil

Roast Beef Carpaccio
Chicory, 24-month Parmigianno Reggiano

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

MAINS

Canaroli Risotto
saffron, caramelized root vegetables (pb)

Salmon Fillet
tender stem broccoli, chilli, lemon

Steak Frites
160g sirloin, fries, green peppercorn sauce

Chicken Schnitzel
Aioli, lemon, parsley

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)

DESSERTS

Sticky Toffee Pudding
Treacle caramel, vanilla ice cream

Pannacotta Piedmontese
Madagascan Vanilla Rhum Agricole & Bramley apple (v)

Sorbet
Sea Buckthorn, Strawberry, mandarin peach, passion fruit (pb) pistachio (pb)

Ice Cream
Zabaglione & hazelnut (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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