



CHISWELL STREET DINING ROOMS

Nocellara green olives	5.5
Smoked almonds	5.5
Sourdough, salted butter	7.5

OYSTERS

Jersey rocks, Channel Islands (no. 2's)
 Tabasco & shallot vinaigrette
Three 14.5; Six 28.5; Twelve 54.5

STARTERS

Courgette, feta & pea tart <i>mixed leaves, herb oil v</i>	11	Yellowfin tuna carpaccio <i>sesame, wasabi, mango & ginger dressing</i>	15
Isle of Wight tomatoes <i>Stracciatella cheese, black olives, land cress, pesto pb</i>	10	Fried buttermilk chicken <i>chilli, spring onions, satay sauce</i>	11
Crispy sesame king prawns <i>sriracha aioli</i>	14	Fillet steak tartare <i>egg yolk, shallots</i>	14
Lobster & crab risotto cake <i>citrus Hollandaise, dill</i>	15	Suffolk charcuterie board <i>coppa, chorizo, salami, pickles, grilled sourdough</i>	11

MAINS

North Sea halibut <i>chorizo, peas, courgettes, broccoli purée, prawn bisque</i>	26.5	Salt marsh lamb rack <i>creamed potatoes, anchovy crusted heritage carrot, mint jus</i>	36.5
Cornish lemon sole on the bone <i>wild sea greens, new potatoes, caper butter sauce</i>	34.5	Fish & chips <i>battered Newlyn Bay hake, triple cooked chips, crushed peas, tartare sauce</i>	24
Roast heritage squash <i>beetroot, macadamia cheese, hazelnut dressing pb</i>	17.5	Double cheeseburger <i>caramelised onions, pickles, fries</i>	22
Chicken & avocado salad <i>soft hen's egg, Parmesan, croutons, buttermilk dressing</i>	18.5		

STEAKS

Grassroots farm, Berkshire, 45 day aged beef

Sirloin 250g	36
Ribeye 250g	40
Chateaubriand for two 600g <i>Triple cooked chips, Béarnaise/peppercorn jus</i>	84

SIDES

5.5

Roast squash <i>hazelnut dressing, toasted seeds pb</i>	Dressed green salad <i>Pecorino</i>
Grilled broccoli <i>chilli dressing pb</i>	Triple cooked chips <i>Parmesan, truffle v</i>
Heritage tomatoes <i>shallots, basil, mustard dressing pb</i>	Fries pb

v vegetarian | pb plant based

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

