



CHISWELL STREET DINING ROOMS

## SET MENU £52.50

Nduja arancini *lemon & chive sauce pb*

### STARTERS

Isle of Wight tomatoes

*Stracciatella cheese, black olives, land cress, pesto pb*

Yellowfin tuna carpaccio

*sesame, wasabi, mango & ginger dressing*

Crispy fried buttermilk chicken

*chilli, spring onions, satay sauce*

### MAINS

Roast heritage summer squash

*beetroot, macadamia cheese,  
hazelnut dressing pb*

North Sea halibut

*chorizo, peas, courgettes,  
broccoli purée, prawn bisque*

Salt marsh lamb rack

*creamed potatoes, anchovy crusted  
heritage carrot, mint jus*

250g aged sirloin steak

*(£10 supplement)  
triple cooked chips, Béarnaise  
sauce/peppercorn jus*

### SIDES TO SHARE

Roast summer squash

*hazelnut dressing, toasted seeds v*

Grilled broccoli

*chilli dressing pb*

Dressed green salad *pecorino*

Heritage tomatoes

*shallots, basil, mustard dressing pb*

triple cooked chips

*parmesan, truffle v*

Fries *pb*

### DESSERTS

Strawberry cheesecake

*white chocolate whip, strawberry sorbet*

Sticky toffee pudding

*Salted butterscotch, vanilla ice cream*

Milk chocolate and hazelnut brownie

*praline ganache, dulce de leche ripple ice cream*

### TO FINISH

Coffee, Tea and a salted caramel truffle

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](http://www.chiswellstreetdining.com) 56 Chiswell Street, London, EC1Y 4SA 020 7614 0177