



CHISWELL STREET DINING ROOMS

SET MENU £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 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 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 56 Chiswell Street, London, EC1Y 4SA 020 7614 0177