



CHISWELL STREET DINING ROOMS

DESSERTS

Blackberry cheesecake	8
<i>white chocolate whip, blackberry sorbet</i>	
Sticky toffee pudding	8
<i>salted butterscotch, vanilla ice cream v</i>	
Milk chocolate and hazelnut brownie	8
<i>praline ganache, dulce de leche ripple ice cream v</i>	
Selection of ice creams and sorbets	8
<i>ice creams: chocolate v / vanilla pb / salted caramel v</i>	
<i>sorbets: mango pb / raspberry pb / coconut pb</i>	
Cheeseboard	15.5 for one 28.5 for two
<i>Black Cow Cheddar, Rosary Ash goat's, Cropwell Bishop Stilton. Biscuits, grapes, celery, chutney</i>	

SWEET & FORTIFIED WINES

Barros, 10 Year Old Tawny Port, Douro, Portugal	8.6
Royal Tokaji, Blue Label, Aszu, 5 Puttonyos, Tokaji, Hungary	17.3
Domaine Brial, Tuile, Hors d'Age, Rivesaltes, France	6.7

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

