



**CHISWELL STREET
DINING ROOMS**



ELEVATED SIPS

ZERO TO MID

SOFT

INTUNE, Pomegranate and Ginger CBD 5mg				4.2
INTUNE, Grapefruit and Mint CBD 5mg				4.2
Fever Tree, Sicilian Lemonade				4.7
Fever Tree, Raspberry and Orange Soda				3.7
Cordino, Aperitivo				6.4
3 Cents, Pink Grapefruit Soda				3.7

WINES

	125ml	175ml	250ml	Bottle
Wednesday Domaine, Sanguine, UK <0.5% abv		7.6	10.4	27
Noughty, Sparkling Chardonnay, UK, 0% abv	6.3			28
Della Vite Zero, Rose, France NV 0%				37

SPIRITS

	25ml	50ml
Feragaia, Free Spirit, Scotland 0.0%	6.1	10.4
Everleaf, Marine 0%	7.1	12.1
Quarter Proof, Blanco Agave 15%	6.9	11.8
Quarter Proof, London Dry 15%	7	11.9

BEER

Lucky Saint, Unfiltered Lager 0.5%	6.8
Heineken 0.0%	5.3
Old Mout, Cherry and Berries Cider 0%	6.5
Guinness 0.0%	7.2
Paulaner, Alcohol-free Wheat Beer 0.0%	5.3

MOCKTAILS

COSMO-O-LITAN Everleaf Marine, cranberry juice, agave syrup, lemon, ginger beer	9.5
PICANTO Feragaia Free Spirit, pineapple juice, agave, lime, chillies	9.5
SIN-GRIA Wednesday Domaine <0%, orange juice, lemonade, spiced berry syrup	9.5
DARK & NOT SO STORMY Everleaf Marine, lime juice, demerara sugar, ginger beer, Angostura bitter	9.5
FIVE A DAY Orange juice, raspberry syrup, lime juice, Noughty Sparkling Chardonnay	9.5

COCKTAILS

Negroni <i>Tanqueray gin, Carpano bitter, Antica Formula</i>	15.5
Mojito <i>Bacardi Carta Blanca rum, lime, demerara sugar, mint</i>	15
Margarita <i>El Jimador tequila, Cointreau, lime</i>	16
Zombie <i>Spirited Union Good Spiced rum, Bacardi rum, Wray & Nephew rum, orange, passion fruit, lime, Velvet Falernum, grenadine</i>	15.5
Espresso Martini <i>Ketel One vodka, Borghetti coffee liqueur, fresh coffee, vanilla</i>	15.5
Whiskey Old Fashioned <i>Buffalo Trace Bourbon, Angostura bitters, demerara sugar syrup</i>	15.5
Dark & Stormy <i>Gosling Black rum, lime, ginger beer</i>	15.5
Rum Punch <i>Spirited Union coconut rum, Hawksbill Spiced Mango rum, Mount Gay Eclipse rum, pineapple, lime, watermelon, grated nutmeg</i>	16
Passion Fruit Martini <i>Ketel One vodka, Chinola passion fruit liqueur, passion fruit, vanilla, prosecco</i>	16
Aperol Spritz <i>Aperol, Prosecco, soda</i>	15.5
Patron Paloma <i>Patron Silver tequila, lime Juice, pink grapefruit Soda</i>	16.5

MARTINI MENU

Vesper Martini <i>Sipsmith London Dry gin, Sipsmith Sipping vodka, Lillet Blanc, lemon zest</i>	15
VJOP Martini <i>Sipsmith VJOP, Carpano dry, orange twist</i>	15
The Aston Martin <i>Sipsmith London Dry gin, Lillet Blanc, Benedictine, orange bitters, orange twist</i>	15
Dirty Martini <i>Sipsmith London Dry gin, Carpano dry, olive brine, olives</i>	14
The Marguerite <i>Sipsmith London Dry gin, Carpano dry, orange bitters, lemon twist</i>	15
Bee's Knees <i>Sipsmith London Dry gin, lemon juice, honey, orange twist</i>	15

Classic Martini (Dry/Wet/Gibson) A TIMELESS CLASSIC <i>Sipsmith Sipping vodka, Carpano dry, lemon twist, olive or pickled onion</i>	14
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GIN & TONIC

Classic G&T SATISFYINGLY SIMPLE, REFRESHINGLY SIMPLE <i>Sipsmith London Dry Gin, premium Indian tonic, lime wedge</i>	15
THE ULTIMATE G&T A GIN LOVER'S G&T <i>Sipsmith V.J.O.P, premium Indian tonic, orange zest</i>	16.2

Wine List

White	175ml	250ml	Bottle
Rioja, <i>Marques De Reinosa, Spain</i>	8.4	11.5	30
Marsanne/Rolle, <i>Joie De Vigne, France</i>	9.8	13.5	35
Sauvignon Blanc, <i>Hunter's, Marlborough, New Zealand</i>	11.8	16.1	42
Picpoul de Pinet, <i>La Visite, France</i>	10.4	14.2	37
Pinot Gris, XIV, <i>Pulenta, Mendoza, Argentina</i>	12.4	16.9	44

Rosé	175ml	250ml	Bottle
The Pale by Sacha Lichine, <i>Var, France</i>	13.5	18.4	48
Côtes De Provence, <i>Prestige, Minuty, France</i>	20.8	28.4	74

Red	175ml	250ml	Bottle
Garnacha, <i>Dama De Roca, Paniza, Cariñena, Spain</i>	8.4	11.5	30
Château La Plaige, <i>Bordeaux Supérieur, France</i>	11.5	15.8	41
Montepulciano D'abruzzo, <i>Umani Ronchi, Italy</i>	11.2	15.4	40
Malbec, <i>Melipal, Mendoza, Argentina</i>	11.8	16.1	42
Pinot Noir, <i>La La Land, Victoria, Australia</i>	11.8	16.1	42
Trentangeli, <i>Tenuta, Bocca di Lupo, Puglia Italy</i>	18.2	25	65

Champagne & Sparkling Wine

	125ml	Bottle
Cuvée Julien, Dopff Au Moulin NV <i>Crémant d'Alsace, France</i>	11	49
Joseph Perrier, Cuvée Royale NV <i>Châlons-En-Champagne, France</i>	17.1	76
Joseph Perrier, Cuvée Royale Rosé NV <i>Châlons-En-Champagne, France</i>		91
Nyetimber, Classic Cuvée NV <i>West Sussex, Uk</i>		96
Nyetimber, Rosé NV <i>West Sussex, Uk</i>		120
Taittinger, Brut NV <i>Reims, France</i>		88
Perrier-Jouët, Grand Brut NV <i>Épernay, France</i>		110
Krug, Grande Cuvée NV <i>Reims, France</i>		315

Spirits

	25ml	50ml
Gin		
Chase Pink Grapefruit & Pomelo	8.9	15.2
Hendrick's	7.6	13
Ealing	8.9	15.2
Monkey 47	9.9	16.9
Whitley Neill Blood Orange	7.1	12.1
Slingsby Rhubarb	8.1	13.8
Tanqueray	7.4	12.6
The Botanist	8.1	13.8
Sipsmith	7.6	23
Rum	25ml	50ml
Abelha Cachaça	7.1	12.1
Bacardi Carta Blanco	6.1	10.4
Spirited Rum Coconut	7.3	12.5
Spirited Rum Spiced	6.9	11.8
Hawksbill Spiced Mango	7.1	12.1
Mount Gay Eclipse	6.1	10.4
Ron Zacapa 23yr	10.1	17.2
Duppy Share Spice	7.1	12.1
Vodka	25ml	50ml
Belvedere	8.1	13.8
Black Cow	7.6	13
Ketel One	7.4	12.6
Sipsmith	7.6	13
Ciroc	8.1	13.8
Grey Goose	8.6	14.7
Tequila	25ml	50ml
818 Blanco	8.6	14.7
818 Reposado	9.1	15.5
El Jimador Silver	6.8	11.6
El Recuerdo	8.1	13.8
Joven Mezcal		
Lost Explorer Mezcal	10.1	17.2

Whisky

	25ml	50ml
Scottish & Irish		
Auchentoshan Three Wood Classic Laddie	9.4	16
Ardbeg 5y Wee Beastie	8.6	14.7
Bruichladdich Classic Laddie	9.4	16
Port Charlotte 10yr	9.6	16.4
Highland Park 12yr	8.9	15.2
Johnnie Walker Black Label	7.3	12.5
Lagavulin 16yr	11.1	18.9
Laphroaig 10yr	8.6	14.7
Macallan Double Cask 12yr	10.6	18.1
Oban 14yr	10.9	18.6
Slane Irish Whiskey	6.1	10.4
Arran 10yr	9.1	15.5
American & Japanese	25ml	50ml
Buffalo Trace	7.1	12.1
Four Rose's Small Batch	7.6	13
Hibiki Harmony	11.9	20.3
WhistlePig PiggyBack 6y Rye	9.1	15.5
WhistlePig 10y Rye	10.9	18.6
Toki	8.1	13.8
Cognac/Brandy	25ml	50ml
Hennessy XO	14.6	24.9
Hennessy VS	8.6	14.7
Courvoisier XO	12.6	21.5
Shots - 3 FOR £15	25ml	50ml
Cazcabel Coffee Tequila	7.1	12.1
Antica Sambuca White	5.6	9.6
Antica Sambuca Black	6.6	11.3
Luxardo Limoncello	6.1	10.4

Soft Drinks

JUICES	3.4
Apple, orange, cranberry, pineapple or tomato	
Coca Cola	4.2
Diet Coke	4.2
Coke Zero	4.2
Schweppes Tonic	3.2
Schweppes Slimline Tonic	3.2
Ginger Ale	3.2
Ginger Beer	3.2
Lemonade	3.2
Red Bull	4.7
Sugar Free Tropical Watermelon	

Beer & Cider

ON TAP	
Amstel lager 4.1%	6.6
Birra moretti lager 4.6%	7.2
BOTTLES	
Heineken, lager 5%	6.2
Sol lager 5%	6.2
Old mout cider 500ml	6.9
Kiwi and lime 4%	
Summer berries 4%	

Hot Drinks

TEA	3.8
English breakfast, Earl grey, Peppermint leaves, Chamomile flowers or Green tea	
COFFEE	
Espresso	SINGLE 3.8 / DOUBLE 4.9
Macchiato	SINGLE 3.8 / DOUBLE 4.9
Americano	4.9
Cappuccino	4.9
Latte	4.9
Flat white	4.9
Mocha	4.9
Hot chocolate	4.9

CANS	
High wire grapefruit, magic rock west coast pale ale 5.5%	6.7
Urban orchard, hawkes dry cider 4.5%	7
Blønd, pilot, oatmeal pale ale 4%	6.8
Fantasma, magic rock gluten free ipa 6.5%	6.8
Brixton, magic rock gluten free ipa 6.5%	7.5

BAR MENU

Served all day, everyday

Nocellara olives <i>pb</i>	5.5
Anchovy olives	8.5
Smoked almonds <i>pb</i>	5.5
Padrón peppers	6.5
<i>Maldon sea salt</i>	
Hummus, flatbread	7.5

OYSTERS

Jersey rocks, Channel Islands (*no.2's*)

Tabasco & shallot vinaigrette

Three 14.5 | Six 28.5 | Twelve 54.5

Fried buttermilk chicken <i>chilli, spring onions, satay sauce</i>	13.5
Fillet steak tartare <i>egg yolk, shallots, caper relish, croutons</i>	14.5
Beetroot cured salmon blinis <i>cream cheese, caviar, dill</i>	12
Crispy sesame king prawns <i>sriracha aioli</i>	14.5
Beer battered monkfish <i>tartare sauce, lemon</i>	17
Nduja arancini <i>lemon & chive sauce pb</i>	12
Double cheeseburger <i>caramelised onions, pickles, fries</i>	24
Triple cooked chips <i>Parmesan, truffle</i>	7.5
Fries <i>pb</i>	6

CHARCUTERIE & CHEESEBOARDS

Suffolk coppa, chorizo, salami, pickles, sourdough	14.5 for one 27 for two
Black Cow Cheddar, Rosary Ash goat's, Cropwell Bishop Stilton <i>biscuits, grapes, celery, chutney</i>	15.5 for one 28.5 for two

v vegetarian | *pb* plant based

The full à la carte menu including desserts is available too, please just ask

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



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