



CHISWELL STREET DINING ROOMS

SET MENU £50

Nduja arancini *lemon & chive sauce pb*

STARTERS

Creamed cauliflower soup

truffle dressing pb

Crispy sesame king prawns

sriracha aioli

Crispy fried buttermilk chicken

chilli, spring onions, satay sauce

MAINS

Roast celeriac

wild mushrooms, celeriac black cabbage, truffle jus pb

North Sea cod

crushed new potatoes, creamed leeks, preserved lemon

Roast guinea fowl breast

pressed leg, swede, spelt, kale, girolle jus

250g aged sirloin steak (£10 supplement)

triple cooked chips, Béarnaise sauce/peppercorn jus

SIDES TO SHARE

**Truffle & Cheddar
hispi cabbage**

duck fat sourdough

**Fennel, apple &
cabbage slaw** *pb*

**Tenderstem broccoli,
chilli, garlic** *pb*

Mixed green salad

Pecorino

Triple cooked chips

truffle, Parmesan v

Skinny fries *v*

DESSERTS

Blackberry cheesecake

white chocolate whip, blackberry 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

