



CHISWELL STREET DINING ROOMS

## GROUP SAMPLE MENU

TWO-COURSES 30  
THREE-COURSES 35

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### AMUSE BOUCHE

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## STARTERS

Heritage tomato & feta tart, basil oil *(pb)*  
Garlic & chilli prawns, spring leaves, Marie Rose sauce  
Rare roasted beef rump, rocket salad, shaved Parmesan  
Ham hock & Cheddar croquettes, green tomato relish

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## MAINS

Beetroot gnocchi, cashew nuts, lovage pesto *(pb)*  
Chicken Kiev, wild garlic butter, spinach  
Atlantic cod, kale, potato, bisque sauce  
Confit duck leg, lentils, broccoli

## SIDES TO SHARE

New potatoes, rosemary salt  
Skinny fries

Rocket & Parmesan salad  
Tenderstem broccoli, lovage pesto

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## PUDDINGS

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Sticky toffee pudding, butterscotch sauce, vanilla ice cream  
Chocolate & orange tart, vanilla ice cream *(pb)*

*(pb)* plant based | *(v)* vegetarian

A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Caution, all game dishes may contain shot. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. 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)