



A LA CARTE MENU

Bread & Butter *v* | 4

STARTERS

Roast Jerusalem artichokes, fennel, pickled mushrooms, black cow cheddar, croutons *v, pb available* | 11

Duck liver parfait, caramelised Roscoff onion, apricot & clementine, brioche toast | 15

Aged beef tartare, confit Kentish Brown egg yolk, blue cheese | 15

Seared tuna loin, avocado & chilli | 16

MAINS

Roast aubergine gnocchi, cherry tomatoes, pine nuts, aged Parmesan, basil *v, pb available* | 19

Peterhead cod, Palourde clams, grilled salsify, smoked paprika butter, sea purslane, salmon roe | 27

Corn fed chicken breast, confit leg, chargrilled piquillo peppers, green beans, labneh, chicken jus | 26

Hebridean lamb rack, anchovy & herb marinated shoulder, potato terrine & spring greens, pea purée, pickled walnuts, minted lamb jus | 38

28-day aged Sirloin 250g, triple-cooked chips, béarnaise | 35

SIDES

6.5

Tenderstem broccoli, green beans

Hispi cabbage, anchovy sauce

Rocket, shaved fennel, apple, chilli dressing

Cauliflower cheese, brioche crumb

Beef fat potatoes, chive sour cream

Triple cooked chips

French fries

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

CHISWELL STREET DINING ROOMS

