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**CHISWELL STREET DINING ROOMS**  
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## THEATRE MENU

2 COURSES 14.5 | 3 COURSES 18

*Served between 5.30pm-6.30pm and 9.30pm-10:45pm*

### TABLE

Today's bread with whipped  
sesame butter | 3  
Nocellara olives | 4  
Smoked almonds | 4

Padrón peppers,  
Maldon sea salt | 4  
Confit duck samosas, mustard  
seed and honey raita | 7

Ham hock and Isle of Mull  
Cheddar croquettes, English  
mustard mayonnaise | 7

### STARTERS

Chilled heritage tomato and basil soup, goat's curd, spiced vodka jelly *(v)*

Chicken, leek, Prosciutto and truffle terrine, cauliflower pickle, toasted sourdough

House cured salmon, avocado and scallop mousseline, pickled shallots, radishes, Chardonnay dressing

### MAINS

Pea and mint ravioli, ratatouille, pine nuts, rocket gremolata *(plant based)*

Brixham hake fillet, white bean, chorizo, samphire, roast tomato, saffron mayonnaise

Slow cooked Herdwick lamb shoulder, pearl barley, feta, broad beans, mint and green olive tapenade, lamb jus

### SIDES 4

Sugar snaps, peas,  
green beans, mint butter  
Broccolini, toasted almonds

Steamed Jersey Royals,  
smoked salt  
Thick cut chips / French fries

Raclette topped mashed potato  
Heritage tomato, red onion, basil  
and lamb's lettuce salad

### PUDDINGS

Sticky toffee pudding, vanilla ice cream, butterscotch sauce

Gingerbread macaron, blackberry compote

Pear and almond tart, cinnamon mascarpone cream

### BRITISH CHEESEBOARD, CHUTNEY, OATCAKES

*£7 supplement if taken as a dessert or £14 as an additional course*

Baron Bigod, a creamy white Brie style cheese from Fen Farm dairy in Suffolk

Stinking Bishop, a Perry washed semi hard cheese from the Martell family in Gloucestershire

Mrs Bell's Blue, a multiple award-winning Yorkshire blue cheese with a subtle creamy flavour

Isle of Mull Cheddar, a well-aged strong boozy Cheddar with earthy overtones, from the Inner Hebrides

Ragstone, a well-known favourite English goat's cheese from Neal's Yard Dairy in Kent

*Side orders and table items are not included in set price*

All our fish is responsibly sourced and wherever possible, purchased from British fishing ports and day boats. For full allergen information please ask for the manager or go to [www.chiswellstreetdining.com/food](http://www.chiswellstreetdining.com/food) All prices include VAT. An optional 12.5% gratuity will be added to the final bill.