
CHISWELL STREET DINING ROOMS

❖ **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) | 6.5
Green bean, pepper, confit shallot, hazelnut, lamb's
lettuce salad (*plant based*) | 7.5
Chicken, leek, Prosciutto and truffle terrine,
cauliflower pickle, toasted sourdough | 9
Sautéed rabbit's livers and kidneys, Stilton,
walnut, bacon and lamb's lettuce salad | 9

House cured salmon, avocado and scallop
mousseline, pickled shallots, radishes,
Chardonnay dressing | 11
Steak tartare, fresh horseradish,
toasted sourdough | 12
Lobster, aubergine, fennel and
celeriac linguini, Pernod bisque | 15

❖ **CLASSICS** ❖

Longhorn cheeseburger, braised beef shin, sauerkraut, paprika mayonnaise, French fries | 16
Pie of the day, mashed potatoes, greens, gravy | 16.5
Chiswell Street fish and chips, mushy peas, tartare sauce | 17
Cumbrian aged sirloin on the bone, thick cut chips, Béarnaise sauce, peppercorn jus | 36

MAINS

Pea and mint ravioli, ratatouille, pine nuts, rocket gremolata (*plant based*) | 16
Sumac roasted ricotta, fregola, butternut squash, sweet onion, kale, courgette and pumpkin seed salad (v) | 16
Smoked haddock fishcake, buttered leeks, curried mussel sauce | 16.5
Crispy skinned salmon fillet, brown shrimp, preserved lemon, crushed Jersey Royals, sorrel | 22
Brixham hake fillet, white bean, chorizo, samphire, roast tomato, saffron mayonnaise | 23
Butter roasted Castlemead chicken breast, broccolini, gnocchi, truffled mushroom sauce | 22
Roast pork belly, sweetcorn purée, sweet potato fondant, green beans, Romesco sauce | 22
Slow cooked Herdwick lamb shoulder, pearl barley, feta, broad beans, mint and green olive tapenade, lamb jus | 23

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❖ **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 6

Sticky toffee pudding, vanilla ice cream, butterscotch sauce

Dark chocolate fondant, candied hazelnuts, salted caramel ice cream

Gingerbread macaron, blackberry compote

Plum, raspberry and pistachio trifle

Pear and almond tart, cinnamon mascarpone cream

Selection of ice creams and sorbets | 5

BRITISH CHEESEBOARD, CHUTNEY, OATCAKES 14

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