

LUNCH MENU

Starters

- Heirloom tomato gazpacho, goats cheese gougers £6.50
Mrs Kirkham's twice baked cheddar soufflé, walnuts £8
Violet artichokes, ricotta, lemon, courgette and basil £9
Yorkshire rabbit rilette, rainbow carrots, pickled mustard seeds £7.50
Steak tartare, toasted sourdough, confit hen's egg yolk £11/£22
Gin cured Hampshire trout, soused cucumber, dill, horseradish and rye £9.50
Brixham king scallops, squid, aioli, sesame and seaweed £14
Devon lobster and crab lasagne, brown shrimps, sea vegetables £15
Jersey rock oysters, shallot vinaigrette
£14 for six / £28 for twelve

Mains

- Chiswell Street Seasonal Salad £14.50
Grilled peach, burrata, borlotti beans, fennel, smoked almonds
Crispy duck salad, poached duck egg, mizuna, spring onions, cucumber, sesame dressing £15
Pea and mint ravioli, Grelot onions, broad beans, Yorkshire fettle £16.50
Scottish salmon and smoked haddock fishcake, spinach, chive butter sauce £16.50
Fish and chips, tartare sauce, pea purée £17.50
Roast fillet of Golden bream, samphire, curried cauliflower, surf clams, grape dressing £23
Grilled Scottish halibut, sprouting broccoli, caper beurre noisette £28
8oz Longhorn beef burger, smoked Cheddar, bacon, tomato chutney, French fries £16.50
Grain fed Suffolk poussin, sweetcorn, girolles, gnocchi, Albufera sauce £23
Saddleback pork chop, pulled shoulder, pickled plums, radishes, spring onion, spiced jus £24
Herdwick lamb rump, smoked aubergine, artichoke, parmesan polenta, anchovy jus £27

Cumbrian rare breed steaks

served with Béarnaise sauce and hand cut chips

Rump 220g £27 – Rib of beef 450g £32

All our fish is responsibly sourced and wherever possible, purchased from British fishing ports
For full allergen information please ask for the manager or go to www.chiswellstreetdining.com/food

All prices include VAT. An optional 12.5% gratuity will be added to the final bill

Chiswell Street Dining Rooms, 56 Chiswell Street, London, EC1Y 4SA

T: 020 7614 0177 www.chiswellstreetdining.com twitter.com/chiswelldining

www.etmgroup.co.uk

Sides £4.50

Runner and broad beans, summer savoury / Stem broccoli, smoked almond butter
Heritage potatoes, parsley butter / Double cooked chips / French fries
Tomato and shallot salad / Mixed herb salad

Puddings £7

Lemon tart, crème fraîche
Whipped vanilla cheesecake, elderflower, gooseberries, shortbread
Banana and caramel soufflé, rum and raisin ice cream
Bitter chocolate mousse, caramel, mint choc chip ice cream
Lavender honey crème brûlée, raspberries, whiskey and oat ice cream
Baked peach cobbler, almonds, Amaretti, mascarpone ice cream
Selection of ice creams and sorbets £6

Coupes £8.50

Eton Mess Sundae

English strawberries, brown sugar meringue, strawberry and vanilla ice creams, Chantilly cream

Ferraro Rocher Chocolate Sundae

Hazelnut praline ice cream, milk chocolate and hazelnut rocky road, toffee sauce, Chantilly cream

Banana Split

Caramelised bananas, vanilla ice cream, Chantilly cream, toffee sauce

British cheeseboard, chutney, oatcakes £12 or £19 for two

This month's cheese selection is:

Blue Monday, Yorkshire (blue, cow's milk, pasteurised)
Fern Abbey, Scottish Highlands (soft, ewe's milk, pasteurised)
Burwash Rose, Sussex (soft, cow's milk, unpasteurised)
Winterdale, Kent (hard, cow's milk, unpasteurised)
Tor, Somerset (soft, goats' milk, pasteurised)

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