

SET MENU

Starters

Heirloom tomato gazpacho, goats cheese gougiers
Violet artichokes, ricotta, lemon, courgette and basil
Gin cured Hampshire trout, soused cucumber, dill, horseradish and rye
Yorkshire rabbit rilette, rainbow carrots, pickled mustard seeds

Mains

Pea and mint ravioli, Grelot onions, broad beans, Yorkshire fettle
Roast fillet of Golden bream, samphire, curried cauliflower, surf clams, grape dressing
Grain fed Suffolk poussin, sweetcorn, girolles, gnocchi, Albufera sauce
Saddleback pork chop, pulled shoulder, pickled plums, radishes, spring onion, spiced jus

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

Lemon tart, crème fraîche
Bitter chocolate mousse, caramel, mint choc chip ice cream
Baked peach cobbler, almonds, Amaretti, mascarpone ice cream
Lavender honey crème brûlée, raspberries, whiskey and oat ice cream

British cheeseboard, oatcakes, fruit and nut bread, chutney

(£6 supplement if taken as a dessert or £12 as an additional course)

Set menu @ £38 per person for three courses excluding side orders and cheese

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
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