



CHISWELL STREET DINING ROOMS

GROUP DINING MENU

TWO-COURSES 30
THREE-COURSES 35

AMUSE BOUCHE

STARTERS

Heritage Tomato & Feta Tart *pb*
Basil oil

Roast Beef Carpaccio
Chicory, aged Grana Padano

Spiced King Prawns
Focaccia, tomato, basil

Burrata
Parma ham, sun dried tomato

MAINS

Courgette, Pea & Basil Risotto *pb*
Plant stracciatella

Chicken Schnitzel
Aioli, lemon, parsley

Steak Frites
160g sirloin, fries
green peppercorn sauce

Salmon Fillet
Tender stem broccoli
chilli, lemon

SIDES TO SHARE

Roast Potatoes *v*
Salsa verde

Skinny Fries *pb*

Spinach *v*
Roast garlic butter

Greek Salad *v*
Pepper, tomato
cucumber, feta

Tenderstem Broccoli
Lovage Pesto

Rocket Salad
Grana Padano
balsamic vinegar

PUDDINGS

Sticky Toffee Pudding
Butterscotch sauce, vanilla ice cream

Lemon Posset
Raspberry, shortbread

(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



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