



CHISWELL STREET DINING ROOMS

BAR

served all day everyday

Nocellara green olives	5.5
Anchovy olives	8.5
Smoked almonds	5.5
Padrón peppers	5.5
<i>Maldon sea salt</i>	
Hummus, flatbread	7

OYSTERS

Jersey rocks, Channel Islands (no. 2's)

Tabasco & shallot vinaigrette

Three 14; Six 28; Twelve 54

Fried buttermilk chicken, <i>chilli, spring onions, satay sauce</i>	9
Steak tartare, <i>egg yolk, shallots, caper relish, croutons</i>	11
Seared yellowfin tuna, <i>avocado, sesame, ginger dressing</i>	11
Cornish white crab mayonnaise, <i>cucumber, sourdough crackers</i>	13
Crispy sesame king prawns, <i>sriracha aioli</i>	14
Nduja arancini, <i>lemon & chive sauce pb</i>	11
Double cheeseburger, <i>caramelised onions, pickles, fries</i>	22
Triple cooked chips v / Fries <i>pb</i>	5.5
<i>Parmesan, truffle</i>	

CHARCUTERIE & CHEESE BOARDS

Suffolk coppa, chorizo, salami, pickles, sourdough	11 for one 21 for two
Black Cow Cheddar, Rosary Ash goat's, Cropwell Bishop Stilton	14.5 for one 27.5 for two
<i>Biscuits, grapes, celery, chutney</i>	

v vegetarian | pb plant based

The full á la carte menu including desserts is available too, please just ask

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient.

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 56 Chiswell Street, London, EC1Y 4SA 020 7614 0177