



CHISWELL STREET DINING ROOMS

APERITIVO

Joseph Perrier, *Cuvée Royale NV* | 18.5

Châlons-En-Champagne, France

Negroni | 13

Hendrick's gin, Carpano bitter, Antica Formula

Martini | 13

Hayman's London Dry gin, Carpano Dry

Focaccia | 6.5

Extra virgin olive oil, balsamic

Nocellara Green Olives | 5

STARTERS

Roman style braised artichokes | 14

garlic, parsley & olive oil (pb)

Salad of Delica pumpkin | 14

*Stracciatella, Piedmont hazelnuts
& young lettuce (v)*

Roast Beef Carpaccio | 13

Chicory, 36-month Parmigiano Reggiano

Charcuterie Board | 22 / 42

*Authentic Salumi & cheeses from
Italian regions, Nocerella olives, pickles &
music paper from Sardinia*

Spiced King Prawns | 14

vine tomato & basil

Wild Mushroom And Truffle

Focaccia | 16
*creamed wild mushrooms, black winter
truffle, parsley, honey*

MAINS

Canaroli Risotto | 22

saffron, caramelized root vegetables (pb)

Steak Frites | 28

*220g flat iron, fries,
green peppercorn sauce*

Pappardelle of Lamb shank | 24

*Hand-made pasta, 36-month
Parmigiano-Reggiano*

Salmon Fillet | 23

tender stem broccoli, chilli, lemon

Corn-Fed Chicken | 25

*cooked Tuscan-style with herbs
Verdicchio wine & San Marzano
tomato sauce*

Roasted Seabass Fillet | 24

caught this morning, Salmoriglio Sauce

SIDES

Flourish Farm Salad | 6.5

Amalfi lemon & yeast dressing (pb, v)

Spinach | 7

Roast garlic butter (v)

Tenderstem Broccoli | 7

Lovage Pesto (pb)

Roasted Maris Piper Potatoes | 7

Rungis Market garlic, rosemary & olive oil (pb, v)

Grilled Sicilian Fennel | 7

orange, pickled red onion & smoky salt (pb, v)

(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. Please let our team know if you have any allergies.



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