



CHISWELL STREET DINING ROOMS

GROUP DINING

TWO-COURSES 30 | THREE-COURSES 35

WELCOME GIFT

STARTERS

Roman style braised artichokes
garlic, parsley & olive oil (pb)

Roast Beef Carpaccio
Chicory, 36-month Parmigiano Reggiano

Spiced King Prawns
vine tomato & basil

Wild Mushroom And Truffle Focaccia
creamed wild mushrooms, black winter truffle, parsley, honey

MAINS

Canaroli Risotto
saffron, caramelized root vegetables (pb)

Steak Frites
160g sirloin, fries, green peppercorn sauce

Salmon Fillet
tender stem broccoli, chilli, lemon

Chicken Schnitzel
Aioli, lemon, parsley

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)

DESSERTS

Sticky Toffee Pudding
*Butterscotch sauce
vanilla ice cream*

Pannacotta Piedmontese
*Madagascan Vanilla
Rhum Agricole & Bramley apple (v)*

Sorbet
*Sea Buckthorn, Strawberry,
mandarin peach, passion fruit (pb)*

Ice Cream
*Zabaglione & hazelnut (v)
pistachio (pb)*

(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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