

Chamberlain's

Starters

Chilled Carlingford Rock Oysters

Lemon, tabasco, Worcester sauce

Each 2.50

Hot Half Doz Carlingford Oysters

Braised beef, horseradish, Keen's cheddar **16**

Campbell's Smoked Scottish Salmon

Royal fillet, tartar, lemon, crème fraiche **14**

Cornish Crab Tartine

Fennel, beetroot, radish, Parmesan **12**

Grilled Orkney Scallops

Celeriac puree, pickled apple, truffle jus **15**

House Gravavlax

Beetroot relish, crème fraiche, cucumber **11**

Grilled Cornish Mackerel

Rhubarb, chicory, orange **10**

Ilse of Harris Lobster Bisque

Squash, avruga caviar **15**

Warm Morecombe Bay Shrimps

Toasted muffin, white mouli, lobster butter **12**

Salt & Pepper Cornish Squid

Risotto Nero **14**

Smoked Duck & Foie Gras Terrine

Spiced pear chutney **17**

*M*ains

Brixham Dover Sole

Remoulade or brown caper butter – grilled or pan fried 39

Bideford Skate Wing

Clams, brown shrimps, soy, lime 24

Chamberlain's Selection - Pan Roasted Dayboat Fish

Keralan curry sauce, fennel 22

Whole Grilled Ilse of Harris Lobster

Spiced butter, lemon 40

Baked Scottish Halibut

Anchoide, wilted spinach, lemon butter 32

Chamberlain's Fish & Chips

*Peterhead cod or haddock, mushy peas,
rémoulade sauce, hand cut chips 22*

Grilled Wild Seabass

Squash risotto, spelt, fennel, red wine jus 36

Pan Roasted Monkfish

Basquaise, mussels, saffron velouté 31

Norfolk Black Chicken Breast

Leg pudding, morel cream, asparagus 28

Fillet of Hereford Beef (28 day aged)

Mussels, whelks, wild chervil, heritage carrot 36

*M*arket *G*arden *S*ides 4.95 each

Olive oil mash

Hand-cut chips

Tenderstem broccoli with almonds

Dauphinoise potatoes

Buttered or creamed spinach

Fine beans, miso, sesame



Chamberlain's
LEADENHALL

Brasserie Menu

Starters

Chilled Carlingford Rock Oysters

Lemon, tabasco, Worcester sauce

Each 2.50

Hot Smoked Mackerel Pate

Beetroot relish, sourdough 8

Welsh Rarebit

Spiced pear chutney 7

Country Pork Terrine

Cornichons, sourdough 9

Shetland Mussels

White wine, cream, parsley 8

Prawn Tempura

Spicy ketchup, lime 9

Campbell's Smoked Scottish Salmon

Rye toast, lemon, crème fraiche 12

Please note some dishes may contain celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya & sulphur dioxide (sulphites). For more information please ask your waiter.

All of the above prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.

*M*ains

Chamberlains Fish & Chips

*Peterhead cod or haddock, mushy peas, tartar sauce,
hand cut chips 22*

Seared Scottish Salmon Filet

Wilted spinach, chive butter 18

Macaroni Cheese

*Leeks, mozzarella, Gruyere, parmesan, grain mustard 16
or
with Lobster 26*

Seared Gilthead Bream

Tenderstem broccoli, clams, soy butter 17

Chargrilled Beef Onglet

*Caramelised shallots, green peppercorn sauce,
hand cut chips 20*

Fisherman's Pie

*Scottish salmon, smoked haddock, Atlantic prawns,
capers, parsley, free range egg 18*

*M*arket *G*arden *S*ides 4.95 each

Buttery mash

Hand-cut chips

Mixed leaf salad

Fine beans

Minted new potatoes

Creamed Savoy cabbage

*D*esserts

Crème Caramel

Golden raisins 8

White Chocolate Cheesecake

Pineapple, mango 8

Garden Menu

Starters

Watercress & Parsley Velouté
Parmesan biscuit, garlic custard 9

Roasted Beetroot Cashew Nut Cheese (v)
Lemon, cold pressed rapeseed oil 8

Ines Goats Curd
Winter rhubarb, Treviso, Chicory, orange dressing 10

Mains

Winter Squash Risotto (v)
Spelt, kale pesto, sprouts 14

Creamed Polenta
Roasted aubergine, sweet peppers, harrisa, fennel 15

Butternut Squash Ravioli
Morel cream, shemiji mushrooms, parmesan 18

(v) vegan