



Chamberlain's
LEADENHALL

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To begin

Hand roasted spiced cashew nuts 4

Chilled Nocellara or Halkadiki olives 5

72-hour sourdough and classic baguette, Jersey butter 5 per basket

Appetizers

Cesar salad- kos lettuce, croutons, anchovies, olive oil 10

Add- Flat iron chicken breast 140g 10 3 grilled wild tiger prawns 11

Isle of White tomatoes, asparagus, ricotta, basil, anchovies 12

Smoked Scottish salmon mousse, cucumber, apple, tamarind ketchup 15

House gravd lax, mustard, dill, beetroot relish, crème fraiche, rye toast 14

Loddington farm asparagus, poached hens egg, Hollandaise sauce 11

Hot Dorset crab on sourdough toast, Parmesan, Dijon mustard 13

Grilled wild tiger prawns, tomato, chilli butter
3 pcs 11 / 6 pcs 21

*Chamberlains shellfish cocktail- Scotch lobster, Cornish crab,
shiso dressing, hens egg, Avruga caviar 24*

Shetland mussels- white wine, cream, parsley, shallots
½ kg 9 / 1 kg 17

Caviar

Osceitra

*nutty, mellow taste that develops into a buttery
sweetness, similar to lobster
30g – 60 / 50g – 100*

Siberian Sturgeon

*slightly more intense flavour than Osceitra,
long hazelnut notes
30g – 45 / 50g – 75*

Servuga

*the preferred choice of traditional caviar
enthusiasts, the sea encapsulated
30g – 50 / 50g – 85*

Served with toasted rye bread, new potatoes, crème fraiche

Carlingford Rock Oysters

½ doz 15 – doz 28

Chilled

Classic *lemon, tabasco, Worcester sauce, mignonette*

Thai *Roasted sesame, mirin, tamari*

Korean *Gochujang chilli, garlic, ginger, rice wine*

Hot

Popeye *spinach, tabasco, romesco sauce, parmesan*

Old England *Braised beef shin, horseradish, Worcester sauce,
Keen's cheddar*

Dover sole-22 oz

Simply grilled- tartar sauce, lemon 38

Bordelaise- Morecambe bay shrimps, capers, parsley 40

Marinare- Shetland mussels, saffron, dill, cucumber 41

Cornish skate wing grenobloise- capers, parsley, lemon 21

Roasted monkfish tail, spiced aubergine, saffron mussel cream, parsley 28

Baked hake, soft herb crumb, Dijon mustard, romesco sauce 24

Grilled native lobster, herb butter, spring garden slaw 42

Chamberlains fishcake, poached hens egg, spinach, lobster Hollandaise 16

Peterhead cod 17

Grilled, buttered spinach, tartar sauce, lemon

or

IPA beer batter, mushy peas, tartar sauce, lemon

Lobster and scallop linguine, plum tomato, chilli asparagus 29

*Smoked Finnan haddock risotto, white onion puree, kale pesto,
Parmesan, pumpkin seeds 17*

Butchers Cut

*Chargrilled- 180g Beef filet 28 220g Lamb rump 25
spinach, anchovy butter or bearnaise, watercress*

Norfolk Black chicken breast, peas a la Francais, sherry vinegar 24

Market Garden Sides

Mixed seasonal leaves

Snow peas

Fine beans, miso, sesame

Minted new potatoes

Buttered spinach

Buttery mashed potatoes

*Tenderstem broccoli,
toasted almonds*

Hand cut chips

4.50 each