

STARTERS

Soup of the day 7

Prawns cocktail, virgin Mary jelly, pumpernickel bread and keta caviar 8

Hake ceviche, avocado salad, citrus sauce 8.5

Carpaccio of seared Scottish beef, capers, rocket, Parmesan and truffle dressing 10.5

Crispy Cornish squid, aioli dip 12

Scallops and pork belly with baby apples, cauliflower and vanilla puree 12

PASTA

Purple potato gnocchi with artichokes, peas and broad beans 9 | 14

Beetroot and ricotta tortellini with Mediterranean vegetables, rosemary sauce 9 | 14

Mojito risotto with Cornish crab, lime and green apple 10 | 15

Orecchiette with asparagus, Calabrian spicy salami, chorizo, rocket pesto and mild sheep cheese 10 | 15

Black squid ink tagliolini with seafood, shellfish sauce 11 | 16

MEAT

Our steaks are cut from 28 day aged British

Chicken breast Milanese style with shaved Parmesan and wild rocket 16

Slow roasted marinated beef skirt and hand cut chips 16

Grilled beef burger, Emmental cheese, lettuce and hand cut rosemary chips 16

Rib-eye steak 8oz 28

Includes a choice of sauce and hand-cut chips

Beef fillet 8oz 29.50

Includes a choice of sauce and hand-cut chips

SAUCE SELECTION:

Béarnaise | Red wine and shallots | Blue cheese | Peppercorn | Mushroom

SALADS

Crab salad with shellfish dressing, avocado, papaya and citrus segments 12.5

Caprese salad, buffalo mozzarella, tomato and basil 9.5

Super food salad with quinoa, chia and pumpkin seeds, passion fruit, parsley 10

Caesar salad with baby lettuce, crouton and Parmesan 9

Add: mozzarella cheese 3 | chicken or salmon 4 | prawns 5

FISH

Catch of the day *Market Price*

Fish and chips, mushy peas and tartare sauce 15

Grilled Scottish salmon fillet, pea purée, charred baby onions, sorrel sauce 16

Roasted sea bass fillet, Mediterranean salsa and crispy sweet potato 18

Roasted tiger prawns, garlic, datterini tomato, basil 29

SIDES 3.5 each

Hand cut chips

Chives mashed potato

Rocket and Parmesan salad

Grilled field mushroom

Tender stem broccoli with garlic and chilli

Sautéed new potatoes with herbs

Grilled asparagus

Wilted garlic spinach

Mixed leaf salad

Tomato and onion salad

EXPRESS LUNCH MENU

12.00 each

Soup of the day and super food salad with quinoa, chia and pumpkin seeds, passion fruit parsley

Chicken Caesar salad

Parma ham and buffalo mozzarella bruschetta, mixed leaves salad

Marinated beef skirt, chimichurri sauce and French fries

Vegetable club sandwich, avocado, field mushroom, egg, tomato, lettuce and French fries

Pizza Margherita, classic tomato and fleur de latte mozzarella

Pizza Simply Salami, Italian Napoli salami and fleur de latte mozzarella

Charcuterie board, Bresaola, salami Milano, chorizo, turkey, Parma ham, pickles and bread

Spaghetti Bolognese, slow cooked beef ragout with Parmesan cheese

Nasi goreng with shrimps, vegetables and fried egg

Pan roasted hake with crushed new potatoes, broad beans and peas

Add a glass of wine for 5.00

Available from 12:00 until 17:30

WHITTARD AFTERNOON TEA

A selection of finger sandwiches

British ham, Black Bomber cheddar and mustard cress

Coronation chicken with orange sultanas

Smoked salmon, chives and cream cheese

British asparagus and watercress mayonnaise

Freshly Baked Scones

Raisin and apricot, plain scones

Served with clotted cream and strawberry preserve

Cakes and Pastries

Plum posset, rhubarb caviar

Spiced orange mascarpone cake

Bakewell tart with berry compote

Vanilla Éclairs with Matcha green tea frosting

Red velvet cupcakes, dark chocolate

Selection of teas and coffees

22.00 per person / 30.00 accompanied by a glass of Bellini

CHAMPAGNE

	GLASS	BOTTLE
	125ML	75CL
Veuve Clicquot Yellow Label	18	89
Ruinart Blanc de Blancs		115
Veuve Clicquot Rose		115
Krug Grande Cuvee		205
Louis Roederer Cristal		299
Dom Pérignon Vintage Blanc, 2006		360

SPARKLING

Prosecco Valdobbiadene Brut	11	50
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ROSE

	GLASS	BOTTLE
	175ML	75CL
La Maglia Rosa Pinot Grigio Blush Italy	6	22
Argento Malbec Rose Argentina		27
Château d'Esclans Whispering Angel Rose France	11	49
Château d'Esclans Whispering Angel <i>Magnum</i> France		91

WHITE

La Croix Vermentino France		22
Sauvignon Blanc Vin de Pays d'OC		
Stone Barn Chardonnay USA	6.5	26
Argento Pinot Grigio Argentina	6.5	25
Tuffolo Gavi DOCG Italy		26
Stellenrust Chenin Blanc South Africa	8	29
La Côte Flamenc Picpoul de Pinet France		28
Banfi Pinot Grigio Italy		34
Huia Sauvignon Blanc New Zealand	9	38
Crozes Hermitage Blanc Colombier France		60
Les Chaumes Domaine Roux France		80
Chassagne-Montrachet		

RED

Les Sablons AOP Ventoux Rouge France	6	24
Argento Bonarda Argentina	6.5	25
Stellenrust Simplicity Shiraz Merlot Cabernet South Africa	7	28
Fico Grande Sangiovese di Romagna Poderi dal Nespoli Italy		22
Valdivieso Cabernet Sauvignon Chile		26
Alamos Malbec Argentina		30
Pinot Noir de l'Hospitalet IGP France		30
Château La Croix St Emilion France		38
Banfi Chianti Classico Riserva Italy		49
Mademoiselle L Haut-Medoc France		53
Gevrey-Chambertin Domaine Roux France		80

CLASSIC COCKTAILS

Vieux Carre Eagle Rare stirred with Remy Martin VSOP Benedictine liquor, Peychaud and orange bitters	12.5
Papa Hemingway Daiquiri Havana Club, maraschino, grapefruit juice and fresh lime juice	12.5
Clover Club Sipsmith gin shaken with freshly squeezed lemon juice, fresh raspberries, white sugar and egg white	12.5
Old Fashioned Woodford Reserve stirred to perfection with a brown sugar cube with a dash of Angustura bitters.	12.5
The Millionaire Dark Rum shaken with Sipsmith Sloe gin, Apricot brandy, lime juice and grenadine.	12.5
Cosmopolitan Vodka citron shaken with Cointreau, cranberry juice and fresh lime juice.	12.5
French 75 Boodles gin, fresh lemon juice, topped with Champagne.	12.5

SIGNATURE COCKTAILS

Bellini Peach Schnapps and Champagne	17.5
Moulin Rouge Vodka, grenadine, passionfruit, Champagne	18
Royal Mojito Ron Zacappa 23yrs rum, Champagne	22
Lychee Daiquiri Rum, lime juice, lychee, simple syrup	12
Snow fall Martini Vodka, vanilla and fresh cream	12
Gingerito Dark Rum, fresh lime, ginger, mint, brown sugar, ginger beer	12
Frangelico Sour Frangelico, lemon Juice, simple syrup, egg white	12
Bramble Gin, Chambord, lemon juice, fresh blackberries, mint liqueur	15
Pear Martini Xante Cognac, Janneau Armagnac, Grand Marnier, pears	12
Metropolitan Blackcurrant Vodka, Cointreau, lime and cranberry juice	12
Mango Margarita Tequila, Cointreau, lime juice, mango	12

WHAT'S ON

SUNDAY BRUNCH IS BACK

Brunch isn't just a meal;
it's a party at the Chelsea Riverside Brasserie.

Treat your family and friends every Sunday to a sumptuous
brunch buffet with bottomless Bucks Fizz.

Enjoy a selection of salads, seafood, roasts, dessert and cheeses,
accompanied by our live pianist.

45.00 per person

Brunch is served from 12:00 – 15:00