

FOR THE TABLE

Rosemary Focaccia (v) <i>Arbequina Oil</i> 605 kcal	5
Nocellara Olives (vg) 220 kcal	6
Lamb Pastilla <i>Rose Harrisa, Pomegranate, Mint Yogurt</i> 562 kcal	10
Padron Peppers (vg) <i>Arbequina Oil</i> 74 kcal	7

SALADS

Caesar Salad <i>Romaine Lettuce, Aged Parmesan, Sourdough Croutons, Anchovy</i> 545 kcal <i>Add Grilled Herb Chicken Breast</i> 17 266 kcal <i>Add Grilled Loch Var Salmon Fillet</i> 17 288 kcal	10
Seared Yellow-Fin Tuna <i>Romaine Lettuce, Soft Boiled Egg, Green Beans, Olives, Vine Cherry Tomatoes, Dijon Dressing</i> 310 kcal	20

CHELSEA CLASSICS

Shredded Duck Salad <i>Kohlrabi, Bok Choy, Mint, Coriander, Nam Jim Dressing, Carrot, Lotus Root</i> 1030 kcal	20
Double Cheeseburger <i>Two Beef Patties, Aged Cheddar Cheese, Shredded Iceberg, House Sauce, Crispy Shallots, French Fries</i> 2419 kcal	24



STARTERS

White Asparagus Velouté (v) <i>Black Truffle Salsa, Spring Herbs</i> 68 kcal	15	Burrata (v) <i>Pickled Strawberries, Wild Rocket, Balsamic</i> 219 kcal	16
Smoked Gammon Terrine <i>Potato Hash, Kohlrabi Remoulade, Piccalilli</i> 494 kcal	12	Charred Octopus <i>Slow Cooked Tentacle, Artichoke, Blood Orange, Confit Tomato</i> 232 kcal	20
Cornish White Crab Toast <i>Brioche, Granny Smith Apple, Avocado, Wasabi Emulsion, Cornflower</i> 218 kcal	20	Shetland Mussels <i>White Wine, Parsley, Shallots, Garlic Flatbread</i> 802 kcal	12
Steak Tartare <i>Watermelon, Pickled Fennel, Basil Aioli, Garlic Flatbread</i> 484 kcal	17	Cornflake Crispy Chicken <i>Marinated Chicken Thigh, Sriracha Mayo, Toasted Sesame</i> 1404 kcal	14

JOSPER

Flat Iron Steak <i>220g 21 Days House Dry Aged Grass-fed</i> 353 kcal	22
Sirloin Steak <i>300g 42-day House Dry Aged Grass-fed</i> 647 kcal	44
½ Corn Fed Chicken <i>Lemon & Herb Marinated</i> 898 kcal	22
Swordfish Loin <i>250g, Orange & Chilli Glaze</i> 307 kcal	26
Black Angus Tomahawk (for 2) <i>1.2kg Grassfed 42 Days Dry Aged, Peppercorn Sauce, French Fries</i> 4173 kcal (for 2)	75pp

MAINS

Wild Garlic & Asparagus Tagliatelle (v) <i>Sauteed Morels, Smoked Sea Salt</i> 616 kcal	30
Minted Lamb Cutlet <i>Wild Garlic Pomme Puree, Radish, Green Asparagus, Lamb Jus</i> 708 kcal	36
Loch Var Salmon Fillet <i>English Peas, Cornish Clams, Samphire, Monks Beard, Parsley Velouté</i> 473kcal	32
Roast Cauliflower Curry (vg) <i>Fragrant Basmati Rice, Pickled Mango Chutney, Grilled Garlic Bread</i> 1660 kcal	26

SIDES 7

French Fries (vg) 1180 kcal	Fine Green Beans (vg) <i>Confit Shallots</i> 95 kcal
Tomato Salad(vg) 152 kcal <i>Heritage Tomato, Sherry Dressing</i>	New Potatoes (vg) <i>Sauteed Red Pepper & Spring Onion</i> 205 kcal
Pickled Beetroot Salad (vg) <i>Dill Vinaigrette</i> 151 kcal	

CITY CLASSICS

City Club Sandwich <i>Herb Chicken, Cos Lettuce, Maple Bacon, Egg Mayo, Avocado, Tomato, French Fries</i> 1562 kcal	20
Battered Haddock <i>Tripple Cooked Chips, Mushy Peas, Curry Sauce, Tarragon Tartare</i> 1249 kcal	25
City Chicken Flatbread <i>Shredded Chicken Thigh, Pickled Red Cabbage, Carrot, Garlic Sauce, French Fries</i> 971 kcal	24

CITY ROAST

SATURDAYS & SUNDAYS ALL DAY

Corn-Fed Free-Range Chicken	22.5
21-Day Dry-Aged Pork Ribeye	22.5
28-Day Dry-Aged Whole Ribeye	29.5
Carné a Trois <i>Featuring all three of our meats</i>	29.5
<i>All our roasts are served with Duck Fat Roast Potatoes, Cauliflower Cheese, and Yorkshire Puddings, a variety of vegetables and Marmite & Bone Marrow Gravy.</i>	

SAUCES 3

Mint Chimichurri 12 kcal
Bearnaise 150 kcal
Peppercorn 40 kcal

