



FOR THE TABLE	
Rosemary Focaccia (v) Arbequina Oil	5
Nocellara Olives (vg)	6
Padron Peppers (vg) Arbequina Oil	7

SALADS	
Caesar Salad Romaine Lettuce, Aged Parmesan, Sourdough Croutons, Anchovy Add Grilled Herb Chicken Breast 17 Add Grilled Loch Var Salmon Fillet 17	10
Seared Yellow-Fin Tuna Romaine Lettuce, Soft Boiled Egg, Green Beans, Olives, Vine Cherry Tomatoes, Dijon Dressing	20

CHELSEA CLASSICS	
Shredded Duck Salad Kohlrabi, Bok Choy, Mint, Coriander, Nam Jim Dressing, Carrot, Lotus Root	20
Double Cheeseburger Two Beef Patties, Aged Cheddar Cheese, Shredded Iceberg, House Sauce, Crispy Shallots, French Fries	24

STARTERS			
White Asparagus Velouté (v) Black Truffle Salsa	15	Burrata (v) Pickled Strawberries, Wild Rocket, Balsamic	16
Cornish White Crab Toast Brioche, Granny Smith Apple, Avocado, Wasabi Emulsion, Cornflower	20	Charred Octopus Slow Cooked Tentacle, Artichoke, Blood Orange, Confit Tomato	20
Steak Tartare Watermelon, Pickled Fennel, Basil Aioli, Garlic Flatbread	17	Cornflake Crispy Chicken Marinated Chicken Thigh, Sriracha Mayo, Toasted Sesame	14
JOSPER		MAINS	

Flat Iron Steak 220g 21 Days House Dry Aged Grass-fed	22	Wild Garlic & Asparagus Tagliatelle (v) Sautéed Morels, Smoked Sea Salt	30
½ Corn Fed Chicken Lemon & Herb Marinated	22	Loch Var Salmon Fillet English Peas, Cornish Clams, Samphire, Monks Beard, Parsley Velouté	32
Swordfish Loin 250g, Orange & Chilli Glaze	26	Roast Cauliflower Curry (vg) Fragrant Basmati Rice, Pickled Mango Chutney, Grilled Garlic Bread	26
Black Angus Tomahawk (for 2) 1.2kg Grassfed 42 Days Dry Aged, Peppercorn Sauce, French Fries	75pp		

SIDES 7	
French Fries (vg)	Fine Green Beans (vg) Confit Shallots
Tomato Salad(vg) Heritage Tomato, Sherry Dressing	New Potatoes (vg) Sautéed Red Pepper & Spring Onion

CITY CLASSICS	
City Club Sandwich Herb Chicken, Cos Lettuce, Maple Bacon, Egg Mayo, Avocado, Tomato, French Fries	20
Battered Haddock Triple Cooked Chips, Mushy Peas, Tarragon Tartare	25

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 Featuring all three of our meats.	29.5
All our roasts are served with Duck Fat Roast Potatoes, Cauliflower Cheese, and Yorkshire Puddings, a variety of vegetables and Marmite & Bone Marrow Gravy.	

SAUCES 3	
Mint Chimichurri	
Béarnaise	
Peppercorn	



vg – Vegan | v – Vegetarian - When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. A discretionary 15% service charge will be added to your total bill. Prices include VAT. Adults need 2000 kcal per day. Calories information is available on request.