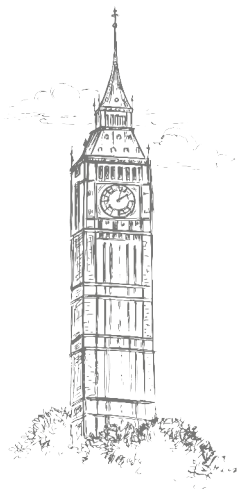


Adam Handling

CHELSEA

SUNDAY LUNCH

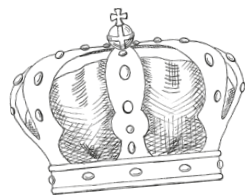
50pp



Bread selection
Cheese doughnuts

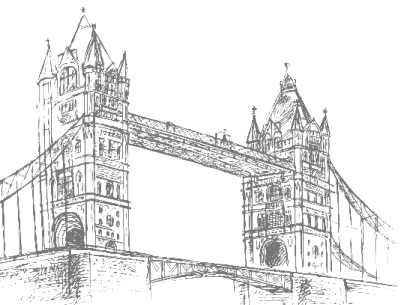
STARTERS

London burrata, tomato, basil
Beef tartare, crispy shallot, oyster
Salmon, Pea, dill
'Mother' Celeriac, apple, date
(Truffle supp - 10)



MAINS

Beef wellington, roast potatoes, mushroom
(Supp - 10)
Lamb, broccoli, roast potatoes
Hake, mussel, pea
Asparagus, duck egg, hazelnut



DESSERTS

Toasted almond, peach, basil

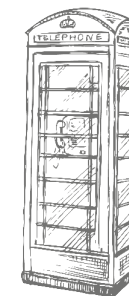
Chocolate, cherry, olive oil

Strawberry, pineapple, tomato, rum

New-season carrot, sea buckthorn, black olive

English rhubarb, hibiscus, bay leaf

Selection of British cheeses
Fruit chutney, crackers



DRINKS PACKAGE

Classic

Seasonal Bellini
Prosecco, Spumante, DOC, Veneto,
La Vita Sociale, Veneto, Italy
-
Chenin Blanc, William Robertson, Robertson,
South Africa 2019
Garnacha/Tempranillo, Bodegas Paniza,
Carinena, Spain 2018

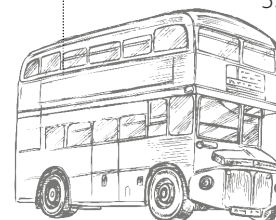
35pp

Premium

Kir Royale
Grande Réserve Premier Cru,
Bernard Remy Champagne Brut Carte Blanche-NV
-
Albariño Lembranzas, Rias Baixas Galicia,
Spain 2019
Côtes du Rhône, Saint Gayan, Rhone Valley,
France 2017

75pp

Free-flowing available for 1.5 hours



If you have a food allergy or intolerance, please tell us when placing your order.
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of V.A.T.

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