

Take home a bottle of your favourite Posh condiment today! Ask your waiter to add one to your bill or try all 3 for £10.00. City + Chelsea Est<sup>D</sup> 2008

## CHELSEA

Posh Ketchup £3.95 Posh Brown Sauce £3.95 Posh Mustard Sauce £3.95

Indeed on the Indeed of Champagne   HORS D'OEUVRES   Pea & Mint Soup (v) £8.50 Beetroot & Goats Cheese Salad (v) £10.00 Burrata Salad (v) £11.50   ceime fisiche walnut dressing tomato, peeto & basil   Kipper Påté with Whisky £9.50 Chicken Liver Parfait £10.95 Soup of the Day £8.50   served with melbo toast toasted briobe watter will advise   Cornish Crab on Toasted Crumpet £13.75 Potted Duck with Green Peppercorns £9.50 watter will advise   Down meat, poached harb s egg served on toasted sourdough served no toasted sourdough   FISH MAINBOARDS   Fillet of Sea Bream & Basil £22.50 Lemon Sole & Brown Shrimp Butter £25.00 Smoked Haddock Fishcake £18.50   salad of tomato, black olive & copers on the bone with creamed patatess & breezol mastard sauce, withed spinach   Cur beef comes from master butcher Aubrey Allen and is dry-oged for 28 days. All seaks are served with either Cejé de Paris butter; preferior on bearrante sauce. Additional sauces are charged at £2.50.   8oz Rump £23.50 Goz Centre-Cut Fillet £31.00 10oz Tail-on Ribeye £29.00   two medallons, roated vine tomatos 10oz Tail-on Ribeye £29.00 wo medallons, roated vine tomatos   10oz Rump £27.00 8oz Centre-Cut Fillet £41.50 14oz Ribeye £40						
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crime for the constraint of the			HORS D'	OEUVRES		
Intervention means poached bars' egg unitar will advise   Cornish Crab on Toasted Crumpet £13.75 Potted Duck with Green Peppercorns £9.50   brown mean, poached ben's egg served on toasted sourdough   FISH MAINBOARDS Stroked Haddock Fishcake £18.50   salad of tomato, black olive & dcapers Corn Sole & Brown Shrimp Butter £25.00 Smoked Haddock Fishcake £18.50   salad of tomato, black olive & dcapers Corn be bene with ensamed potatese & broccali mustard sauce, willed spinach   Dut beef come: from master butcher Aubery Allen and is dry-eged for 28 days. All seeds are served with etither Cgfé de Faris butter; peppercorn or biarnatis sauce. Additional sauces are charged at £2.50. Nooz Tail-on Ribeye £29.00   Soz Rump £2.50 Goz Centre-Cut Fillet £31.00 100z Tail-on Ribeye £29.00   100z Rump £27.00 Soz Centre-Cut Fillet £41.50 140z Ribeye £40.00   12.02 Sirloin £31.00 160z Chateaubriand £66.50 240z Porterhouse £55.50 Prime Fillet of Beef Wellington £30.00   served on the bone 160z Chateaubriand £66.50 240z Porterhouse £55.50 Prime Fillet of Beef Wellington £3.00   parley & Jemon 160z Chateaubriand £66.50 240z Porterhouse £55.50 Prime Fillet of Beef Wellington £3.00   garlte butter prime streaky bacon, nuberg for sharing) (fillet & sartoin, grifl	1 ( )					
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served on the bone (prime fillet, perfect for sharing) (fillet & sirloin, perfect for sharing) puff pastry, wild mushroom duxelle   STEAKTOPPINGS   Bone Marrow £4.50 Maple Cured Bacon £4.50 Breakfast Grill Garnish £4.50 Two Fried Eggs £3.50 Tiger Prawns £5.00   parsley & lemon prime streaky bacon, Aubrey Allen streaky bacon, portobello mushroom, grilled tomato Two Fried Eggs £3.50 Tiger Prawns £5.00   VEGETARIAN & VEGAN DISHES   Smoked Tofu & Purple-Sprouting Broccoli £13.95 (vegan)   Jearley, roasted aubergine & soy dressing	10oz Rump :	£27.00	8oz Centre-C	Cut Fillet £41.50	14oz Ribeye £	240.00
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parsley & lemon prime streaky bacon, Aubrey Allen streaky bacon, portobello mushroom, grilled tomato free range hens eggs garlic butter    VEGETARIAN & VEGAN DISHES   Momemade Gnocchi & Confit Plum Tomatoes £13.95 (v)   pearl barley, roasted aubergine & soy dressing			STEAKT	OPPINGS		
Smoked Tofu & Purple-Sprouting Broccoli £13.95 (vegan) Homemade Gnocchi & Confit Plum Tomatoes £13.95 (v)   pearl barley, roasted aubergine & soy dressing basil & burrata					22	0
pearl barley, roasted aubergine & soy dressing basil & burrata		VEGE	ETARIAN 8	VEGAN DISH	ES	
		i i e	3.95 (vegan)	Homemade Gne		atoes £13.95 (v)

## FRESHLY GROUND 6oz BEEF BURGERS

All burgers are served properly cooked with a portion of House Fries

American £15.50 caramelised bacon, onion rings, Applewood cheese & house BBQ Notting Hill £15.50

grilled portobello mushroom, Emmental cheese,

Swiss £15.50 Gruyère cheese, cornichons,

slow roast onion & Posh Ketchup

crispy onions & Posh Ketchup

## GRILLED & ROAST MEATS

Chicken Schnitzel 'Holstein' £18.50 fried egg, anchovy fillets, caper butter & herb salad Salad of Confit Duck Leg £18.50

Toulouse sausage, new potato, tomato, capers & soft boiled egg

Braised Boeuf Bourguignon £19.50

creamed potatoes

## SIDE ORDERS £5.25

Potato CroquettesCreamed PotatoesButtered New PotatoesButtered Greens & LardonsCreamed SpinachSeasonal VegetablesPanzanella SaladGreen Salad with HerbsHouse FriesL.S.C. Onion Rings

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Please inform your waiter of any dietary requirements or food allergies prior to ordering.