

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^D 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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		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.