

EVENING

Mon - Fri
17:00 – 22:00



KING'S HOUSE
CHELSEA

MENU

Weekends
18:00 – 22:00

SMALL PLATES & SNACKS

Freshly baked sourdough bread with whipped butter	5	Chorizo cooked in Sagardoa cider	8	Patatas Bravas with aioli	7
Gordal & Arbequina olives	5	Croquetas de Jamon	9	Crispy Whitebait with aioli	9
Selection of British Charcuterie, with fresh sourdough bread and cornichons	16	Ex-dairy steak tartare, with a smoked egg yolk and Melba toast Small / Large 26	16	Roasted Delicia pumpkin, with goats' cheese and pumpkin seed oil (v)	12
Butter bean and roasted pepper dip with sourdough bread (vg)	8	Spiced crab on toast with pickled cucumber	14		

LARGE PLATES

Catch of the day cooked over fire	Market Price	Cassoulet de Toulouse with haricots blancs and Morteau sausage	23	Chargrilled squid with chilli oil and watercress	22
King's House cheeseburger with fries	18	Burnt leeks with romesco and toasted hazelnuts (vg)	22	90 day-aged ex-dairy Txuleton steak cooked over fire for two people	70

SIDES

Roasted red peppers	5	Skin-on fries with truffle salt	5	Crushed and roasted potatoes with aioli	5
Seasonal greens and wilted kale	5	Charred broccoli with toasted almonds	5		

DESSERT

Basque cheesecake with a seasonal fruit compote	8	Selection of British cheeses with quince	10	Salted chocolate and olive oil dessert pot	8
Selection of Hackney gelato per scoop	3				

£1 per person for unlimited filtered still/sparkling water, a more sustainable option.

We add a 12.5% discretionary service charge to all bills which goes to our staff. Some of our menu items contain nuts, gluten and other allergens. Due to our cooking environment, there is a risk that traces of these may be in any dish that we serve. We, therefore, advise you to inform a member of staff of any allergies to ensure your safety.

CHOSEN ALREADY?
Scan to order



