



KING'S HOUSE

CHELSEA

SMALL PLATES

Designed to be shared

Nocellara Olives pb gif	4.5
Sourdough Bread with salted butter V	5
Chiperones with aioli & lemon gif	7.5
Gambas Pil Pil with garlic & chilli gif	9.5
Patatas Bravas with aioli pb gif	7
Glazed Chorizo with cider, bay leave & parsley gif	7
Josper Roasted Pumpkin Hummus With toasted pumpkin & sunflower seeds, extra virgin olive oil, green chillies & flat bread pb	6.5

SHARING BOARDS

Charcutiere Coppa, Salami & Serrano jamon with sourdough & butter & cornichons	19
Cheese Board Wigmore, Lancashire Bomb, Sussex Blue, chutney, grapes & biscuits V	18
Charcutiere & Cheese	26

SIDES

French Fries pb gif	4.5
Sweet Potato Fries & Aioli pb gif	5.5
Mixed Salad pb gif	4
Mixed Vegetables pb gif	4
Truffled Cauliflower Cheese V gif	6.5

LARGE PLATES

From the Josper Oven

Burnt Leeks on a base of romesco & toasted hazelnuts pb	13.5
Salt Baked Celeriac served with mushrooms, stout & barley ragout, miso, thyme & celeriac crisps pb	12.5
Sea Bream Fillet with roasted hispi cabbage, samphire & lemon gif	17.5
Spatchcock Chicken marinated with lemon, garlic, thyme, paprika, charred lemon & watercress gif	18
28 day aged Steak Burger topped with mature cheddar, pickle, baby gem, tomato, burger sauce & French fries	16.5
Add blue cheese	1.5
Add streaky bacon	1.5
Pinchos Ribs brushed with a sherry glaze	17.5
Grilled Pork Chop served with a cider & sage baked apple gif	18
28 day aged 250g Rib Eye Steak with watercress & roasted shallots gif	28
Add Green peppercorn & brandy sauce gif / Garlic butter gif / Chimichurri gif	2.5

SATURDAY BRUNCH

11am - 5pm

BOTTOMLESS for 90 mins

Aperol Spritz	35
Laurent Perrier Brut Champagne	55

Avocado on Toast With two Burford Brown poached eggs V	11.5
Full English Breakfast Black treacle streaky bacon, Cumberland sausage, black pudding, hash browns, baked beans, portobello mushrooms & Burford Brown eggs	14.5
Full Vegan Breakfast Vegan sausages, Portobello mushrooms, avocado, grilled tomatoes, hash browns & baked beans pb	12.5
Add Smoked Salmon / Avocado	4
Add Chorizo / Mushroom / Hash Brown	3

SUNDAY ROASTS

With trimmings of roast potatoes, roasted carrots,
market green vegetables, Yorkshire puddings & gravy

35 day aged Sirloin	19.5
2 day brined Corn Fed Chicken	18.5
Mushroom & Cashew Nut Wellington pb	17.5

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

12.5% discretionary service charge applied. 100% of this
goes to our staff.

V: vegetarian pb: plant based gif: gluten ingredient free

Please make a member of the team aware of any allergies.

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?
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order

