



The
CHELSEA
EST 1997

Sunday Lunch

Toast to the Roast

Starters.

Chef's Homemade Soup of the Day
Homemade wheaten bread, Abernathy hand churned butter

Salt & Chilli Squid
Sriracha mayo, toasted coriander seeds, kimchi slaw

French Village Charred Flat Bread
Fivemiletown goats cheese, pickled vegetables, green chilli & lime houmous, pomegranate seeds

Caesar Salad
Baby gem lettuce, Irish soda bread croutons, smoked bacon lardons,
creamy caeser dressing, aged parmesan cheese

Mains.

Butcher Cut of the Day
please ask your server

Roast Beef

Turkey & Ham

Served with duck fat roasted and creamed mash potatoes with honey roasted
carrots and parsnip, broccoli and cauliflower mournay with a red wine gravy

Desserts.

Sticky Toffee Pudding
Vanilla ice cream, local strawberry, butterscotch sauce

70% Milk Chocolate & Orange Mousse
Fresh raspberries, champagne sorbet

Honeycomb & Fudge Cheesecake
Dark chocolate sauce, honeycomb ice cream

The Chelsea Cheese
1 piece of locally sourced cheese, grapes, water biscuits, chutney

TOAST TO THE ROAST

2 Courses & Glass of Prosecco £20.00

3 Courses & Glass of Prosecco £25.00