

Sunday Roast.

THE CHELSEA

EST 1997

2 Courses £25 | 3 Courses £29

Starters

Chef's Homemade Soup of the Day (V)
Farmhouse wheaten bread, Irish butter

Salt & Chilli Crispy Squid
Asian slaw, wasabi mayonnaise

Caesar Salad
Garlic croutons, creamy Caesar dressing, aged parmesan

Hot Honey Goat's Cheese Fritters (V)
Rocket & teardrop pepper salad, fig chutney

Mains

Traditional Turkey & Ham
Sage & onion stuffing, red wine gravy

Slow Roast Eye of Silverside Beef
Roasting juices

Butcher's Cut of the Day
Please ask your server for today's special

**Served with duck fat roasties, buttery mashed potatoes,
honey crushed carrot & parsnip and broccoli & cauliflower mornay**

Basil Pesto Risotto (V)
Green spring vegetables, balsamic heirloom roast tomatoes

Desserts

Cheesecake of the Day
Please ask your Server

Pear & Almond Tart
Warm custard, vanilla ice cream

Espresso Crème Brulée
Fresh berries, raspberry bourbon vanilla ice cream

White Chocolate & Lemon Mousse
Berry compote, pistachio gelato



Food Allergy: If you have a food allergy or intolerance, please let us know before ordering as our menu descriptions do not include all ingredients. Full allergen information for food and drink is available, upon request.