

Food Menu.

Delicious Sunday Roast

2 Courses £25

3 Courses £29

Selection of roasts on special every week.

Brunch served until 3pm

The Chelsea Brunch	£13.00
Lisdergan Butchery pork sausage, smoked bacon, Gracehill vegetable roll, grilled tomato, free-range fried egg, soda & potato bread	
The Chelsea Garden Brunch (V)	£12.00
Vegetable pudding, truffled mushrooms, baby spinach, cherry tomatoes, free-range fried egg, soda & potato bread	
Three Egg Omelette (V)	£12.00
Choice of two fillings: mushroom, ham, cheddar cheese, tomato, spinach, onion	
Additional fillings £1 each	

Starters

* Homemade Soup of the Day	£6.50
Farmhouse wheaten bread, Irish butter	
* Caesar Salad	£8.00 Large £13.00
With Cajun Spiced Chicken	£9.50 Large £16.00
Garlic croutons, creamy Caesar dressing, aged parmesan	
McCarthy's Black Pudding Scotch Egg	£9.00
Frisée lettuce, grain mustard aioli	
Sizzling Chilli & Garlic Prawns	£9.50
Toasted chorizo bread	
Marinated Tomato & Mozzarella Bruschetta	£8.50
Basil, red onion, balsamic syrup	
* Chicken Liver Parfait	£9.00
Redcurrant chutney, toasted brioche	
Wild Mushroom & Bushmills Whiskey Tartlet (V)	£8.50
Balsamic syrup, basil oil, pickled shallots	
Potted Duck & Orange Butter	£9.50
Grilled sourdough, tomato relish	

Main Dishes

Beef Brisket Barbacoa	£20.00
Chimichurri, chipotle fries, corn ribs, pickled onion rings	
Creamy Fish Pie	£20.00
Cheddar & parmesan crusted mash topping, cherry tomato, red onion salad	
* Crispy Chicken Red Curry	£19.00
Wok fried vegetables, braised rice	
Beer Battered Haddock	£20.00
Duck fat chips, pea & mint purée, tartare sauce, curry sauce	
* Chargrilled Irish Beef Burger	£19.00
Smoked bacon, caramelised red onion marmalade, farmhouse cheddar, salad, garlic mayonnaise, duck fat chips	
Plant-Based Burger	£18.00
Tikka mayonnaise, salad, mango chutney, hand cut wedges, sweet chilli, sour cream	
Warm Reuben Sandwich	£18.00
Pastrami, sauerkraut, Swiss cheese, Thousand Island dressing, garlic & herb fries, Dijon mayonnaise	
Chargrilled Irish Steak Sandwich	£24.00
Red onion marmalade, tobacco onions, creamy pink peppercorn & brandy sauce, duck fat chips	
Lentil, Herb & Wild Mushroom Cottage Pie (V)	£18.00
Honey crushed root vegetables, tenderstem broccoli	
Irish Chicken Supreme	£22.00
Buttery champ, charred tenderstem broccoli, creamy pink peppercorn & brandy sauce, tobacco onions	
* Chorizo & Chicken Tagliatelle	£19.00
Roast red peppers, baby spinach, red onion, 'nduja cream sauce, parmesan, basil oil	
* Lamb Pot Au Feu	£20.00
Root vegetables, baby potatoes, warm crusty bread, Irish butter	

Sides

Hand Cut Wedges with Sweet Chilli & Sour Cream	£5.00		Mixed Leaf Salad with Parmesan	£4.75						
Garlic Sautéed Potatoes	£4.75		Seasonal Vegetables	£4.75		Pink Peppercorn & Brandy Sauce	£3.00			
Mini Caesar Salad	£4.75		Buttery Mash	£4.50		*Skinny Fries	£4.75		*Duck Fat Chips	£4.75
(*add parmesan & truffle, salt & chilli seasoning or garlic butter £1.00)										

Desserts

* Malteser Cheesecake	£7.00	Pumpkin Spiced Crème Brûlée	£7.00
Chocolate sauce, honeycomb ice cream		Candied pecans, salted caramel ice cream	
Co. Armagh Apple & Mixed Berry Crumble	£7.00	* Homemade White & Dark Chocolate Brownie	£7.00
Warm custard, vanilla ice cream		Raspberry ripple ice cream	
* Strawberry Jam & Coconut Sponge Cake	£7.00		
Warm custard			

MAKE YOUR MIDWEEK MEMORABLE

* Selected dishes included in our 2 Courses £17.50 Monday - Thursday from 5-8pm

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.

Drink Menu.



Champagne & Sparkling

Taittinger Brut Réserve NV, France	£65
Laurent Perrier Cuvée Rosé Brut NV, France	£125
Parini Prosecco Spumante Brut DOC, Italy	£30
Parini Prosecco Spumante Brut DOC, Italy 200ml	£9.50

White Wine

Lamberti Pinot Grigio Santepietre, Italy	£26
Joseph Mellot Sancerre, France	£36
La Chablisienne Petit Chablis, France	£36
Esk Valley Sauvignon Blanc, New Zealand	£29
Raimat Albariño, Spain	£27
Miguel Torres Las Mulas Chardonnay, Chile	£25
Kleine Zalze Cellar Selection Chenin Blanc, South Africa	£27
Miguel Torres Las Mulas Organic Sauvignon Blanc, Chile	£27
Dark Horse Chardonnay, USA	£26

Red Wine

Miguel Torres Las Mulas Merlot, Chile	£25
Mark West Pinot Noir, USA	£30
Richland Cabernet Sauvignon, Australia	£27
Richland Shiraz, Australia	£27
Legaris Roble Tempranillo, Spain	£28
Louis Jadot Beaujolais Villages, France	£28
Antigal Estimulo Malbec, Argentina	£27
Lamberti Valpolicella Ripasso, Italy	£31
Kleine Zalze Cellar Selection Pinotage, South Africa	£28

Rosé Wine

Canyon Road White Zinfandel, California	£25
Errazuriz Sauvignon Blanc Blush, Chile	£27

Wine By the Glass

	175ml	250ml
WHITE		
Lamberti Pinot Grigio Santepietre, Italy	£6.95	£8.95
Esk Valley Sauvignon Blanc, New Zealand	£7.50	£9.95
Miguel Torres Las Mulas Chardonnay, Chile	£6.95	£8.75
RED		
Miguel Torres Las Mulas Merlot, Chile	£6.95	£8.75
Richland Shiraz, Australia	£7.50	£9.50
Antigal Estimulo Malbec, Argentina	£7.50	£9.50
ROSÉ		
Canyon Road White Zinfandel, California	£6.95	£8.75
Errazuriz Sauvignon Blanc Blush, Chile	£7.25	£9.50

Gin Selection

Tanqueray	£5.80
Malfy (all flavours)	£6.80
Jawbox (all flavours)	£6.75
Monkey 47	£8.50
Gunpowder	£7.00
Tanqueray No.10	£6.80
Hendrick's	£6.80
Roku Japanese Craft Gin	£6.60
Gordon's Premium Pink	£5.70
Gordon's 0.0%	£4.50
Mil Small Batch	£6.50
Shortcross Small Batch	£6.85
Boatyard Double Gin	£6.45

Classic Cocktails

£10.95 each

The Chelsea Cooler

Jawbox Pineapple & Ginger gin
liqueur, Malibu, pineapple, orange,
vanilla, sparkling lemon

Dark and Stormy

Kraken rum, Angostura bitters,
lime, ginger beer, sugar

Espresso Martini

Stoli vanilla vodka, Kahlúa coffee liqueur,
vanilla, sugar, espresso

Blackthorn Sour

Plymouth Sloe gin, rhubarb syrup, lemon,
sugar, egg white, pumpkin spice dust

Bramble

Tanqueray London dry gin, lemon,
Chambord, sugar, fresh blackberries

French Martini

Stoli Raspberry vodka, Chambord,
pineapple, lime, sugar, fresh raspberries

Coconut Margarita

Tequila Blanco, Malibu,
lime, coconut syrup, sugar

Cosmopolitan

Boatyard vodka, Cointreau,
lime, cranberry

Mocktails £6 each

Ruby Refresher

Pineapple, rhubarb syrup,
vanilla, soda water

Berry Sling

Grenadine, pineapple,
cranberry, lemon, sugar

Hot Honey Twist

Lime, hot honey, sugar, orange