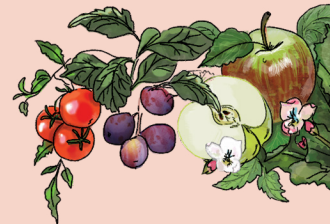




298 KING'S ROAD
CHELSEA

THE CADOGAN ARMS

ESTABLISHED
1838



SNACKS & STARTERS

COOMBESHEAD FARM SOURDOUGH (V) 6
Glastonbury Dairy Butter

JERSEY ROCK OYSTERS . . . 4.75 each 27 six
Tabasco, Lemon, Shallot

ATLANTIC PRAWN COCKTAIL 8.75
Marie Rose, Herb Salad

BLACK PUDDING SCOTCH EGG . . . 9.5
Oxford Sauce

CRISPY LAMB RIBS 14.75
Anchovy & Sorrel Yoghurt

BUTTERMILK FRIED CHICKEN . . . 13.75
Blue Cheese Sauce, Bubbledogs Hot Sauce

CAULIFLOWER & ONION BHAJIS (V) 8.5
Chaat Masala, Tamarind Chutney

GRILLED ENGLISH ASPARAGUS (V) . . 15
Sauce Gribiche

CURED SALMON 'TARTARE' 15
Preserved Lemon, Dill, Crème Fraîche, Irish Soda Bread

SALADS

CHICKEN & BACON COBB SALAD ..16.5
*Poached Chicken Breast, Ranch Dressing, Fine Herbs,
Maple & Black Pepper Bacon*

BBQ MUSHROOM SALAD 16.5
Bitter Leaves, Black Garlic, Smoked Hen's Egg Yolk

CADOGAN CLASSICS

BEER BATTERED FISH & CHIPS 16/26
Mushy Peas, Tartare Sauce, Lemon

BEEF & GUINNESS PIE 26
Clotted Cream Mashed Potatoes, Black Cabbage, Gravy

HAM, EGG & CHIPS 22.5
Spiced Pineapple Ketchup

CIDER FOWEY MUSSELS. 19.5
Garlic, Parsley, Sea Vegetables, Crusty Bread

GARDENER'S PIE (V/VE) 24
Aged Cheddar & Grain Mustard Mash, Hispi Cabbage, Hazelnuts

CHICKEN SUPREME 26
*Jersey Royals, Peas, Broad Beans, Spring Onions,
Double Chicken Velouté*

PANEER or PORK CHEEK CURRY . . . 20.5/25
Basmati Rice, Mango Chutney, Cucumber Raita, Poppadoms

PLOUGHMAN'S 14.5
*Chunk of Cheddar, Honey & Mustard Ham Hock, Pickled Onions,
Branston Pickle, Crispy Baguette (add whole Scotch Egg +7)*

SANDWICHES

FRIED CHICKEN BURGER. 18.5
*Hot Sauce, Ranch Dressing, Sweet Chilli Peppers,
Iceberg Lettuce, American Cheese, Sesame Seed Bun, Skinny Fries*

THE CADOGAN CHEESE TOASTIE 14
Masala Ketchup (Add Ham Hock +3)

THE CADOGAN CHEESEBURGER 20.5
*Remoulade Sauce, Tomato, Pickles, Iceberg Lettuce,
American Cheese, Sesame Seed Bun, Skinny Fries
(vegan option available)
(Add Bacon +2. Add Caramelised Onion +1.5)*

DAILY GRILL SPECIALS

Ask your server for details.

SIDES (V) 6.75

SKINNY FRIES - CHUNKY CHIPS -
CREAMED SPINACH - GRILLED HISPI CABBAGE - GREEN SALAD

EXTRA SAUCES 3.75 *Beef Fat Béarnaise, Chip Shop Curry Sauce, Truffle Mayonaise, Bonemarrow Gravy, Peppercorn Sauce*



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DESSERT 10

SEASONAL FRUIT CRUMBLE, VANILLA CUSTARD

SEASONAL FRUIT TRIFLE

STICKY TOFFEE PUDDING, CORNISH CLOTTED CREAM

BAKED RICE PUDDING, RUM SOAKED PRUNES

ENGLISH CHEESES, QUINCE & CRACKERS 16

AFTERS

ESPRESSO MARTINI 13
Ketel One Vodka, Coffee Liqueur, Espresso

STICKY TOFFEE OLD FASHIONED 13
Brown Butter Buffalo Trace, PX Sherry, Bitters

IRISH COFFEE 12
*Glendalough Double Barrel, Origin Coffee,
Double Cream, Nutmeg*

PENICILLIN 14
*Aberfeldy 12yr, Laphroaig Quarter Cask,
Ginger, Lemon*

See our drinks list for the full range of after dinner drinks, teas & coffee

FEAST MENU

*Minimum four persons. All dishes served family style
60 per person*

SNACKS & STARTERS

CRISPY LAMB RIBS
Anchovy & Sorrel Yoghurt

CURED SALMON 'TARTARE'
Preserved Lemon, Dill, Crème Fraiche, Irish Soda Bread

BLACK PUDDING SCOTCH EGG
Oxford Sauce

MAINS

SLOW ROASTED BEEF SHANK
*Served with
Creamy Mash, Grilled Hispi Cabbage,
Sticky Glazed Beetroot*

DESSERT

SEASONAL FRUIT CRUMBLE *Vanilla Custard*

VEGETARIAN FEAST MENU

*All dishes served family style
50 per person*

SNACKS & STARTERS

THE CADOGAN CHEESE TOASTIE
House Pickles, Oxford Sauce

CAULIFLOWER & ONION BHAJIS
Chaat Masala, Tamarind Chutney

RAW & PICKLED WINTER VEGETABLES
Chilled Baba Ganoush

MAINS

MUSHROOM & CELERIAC PITHIVIER
*Served with
Creamy Mash, Grilled Hispi Cabbage,
Sticky Glazed Beetroot*

DESSERT

SEASONAL FRUIT CRUMBLE *Vanilla Custard*



*For group bookings and private events, we have semi-private tables and exclusive rooms available for hire. Please ask a member of the team to see our Rose Room downstairs.
We are also registered to host wedding ceremonies. Scan the QR code to find out more.*