



298 KING'S ROAD
CHELSEA

THE CADOGAN ARMS

ESTABLISHED
1838



SUNDAY MENU

BLOODY CLASSIC 12

*Try with Vodka, Tequila
or Gin*

MICHELADA 10

*Harbour Classic Lager,
House Mary Mix*

BLOODY CAESAR 16

*Ketel One Vodka,
Spiced Clamato Juice, Whole Oyster*

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 Fraiche, Irish Soda Bread

ROASTS

*all served with Butter Glazed Vegetables,
Roast Potatoes, Yorkshire Pudding*

NATIVE RUMP OF BEEF 34
Bonemarrow Gravy, Horseradish Cream

HALF HERB-FED CHICKEN 31
Brioche & Herb Stuffing, Gravy

SHOULDER OF LAMB 75
Garlic & Herb Sauce, Gravy for two or three to share

MUSHROOM & CELERIAC PITHIVIER 28
Roast Trimmings

SUNDAY SHARER BOARD 36.5pp
*A selection of our roast meats with all the trimmings
(minimum of two people)*

MAINS

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

THE CADOGAN CHEESEBURGER 20.5
*Remoulade Sauce, Tomato, Pickles, Iceberg Lettuce,
American Cheese, Served with Fries (Veg/Vegan option available)
(Add Bacon +2, Add Caramelised Onion +1.5)*

**PANEER & VEGETABLE
MAKHANI CURRY (V) 20.5**
*Basmati Rice, Mango Chutney, Poppadoms,
Cucumber & Mint Raita*

SIDES 6.75

**SKINNY FRIES - CHUNKY CHIPS -
CREAMED SPINACH - GRILLED HISPI CABBAGE - GREEN SALAD
CAULIFLOWER CHEESE 7.5**

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



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.

