



298 KING'S ROAD
CHELSEA

THE CADOGAN ARMS

ESTABLISHED
1838



SNACKS & STARTERS

IRISH SODA BREAD (V) 5
Guinness Butter

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

BLACK PUDDING SCOTCH EGG . . . 9.5
Oxford Sauce

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

SUMMER VEGETABLE TART (V) . . . 13.5
Graceburn Cheese, Basil, Frisee Salad

ATLANTIC PRAWN COCKTAIL 8.75
Marie Rose, Herb Salad

CRISPY LAMB RIBS 14.75
Anchovy & Sorrel Yoghurt

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

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 & CHIPS16/26
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

ROASTED CAULIFLOWER (V/VE) 24
Beetroot, Caper Dressing, Fine Herb Salad

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

CHARGILLED SEA TROUT 28.5
Asparagus, White Beans, Butter Sauce

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
House Pickles & Oxford Sauce (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

SUMMER BERRY PUDDING, ELDERFLOWER CRÈME FRAÎCHE

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

CAULIFLOWER & ONION BHAJIS
Chaat Masala, Tamarind Chutney

CURED SALMON 'TARTARE'
Irish Soda Bread

BLACK PUDDING SCOTCH EGG
Oxford Sauce

MAINS

WHOLE ROASTED BONELESS SEABASS
Fennel, Tomato & Basil Stuffing, Capers, Potatoes & Spring Vegetables

OR

SLOW COOKED LAMB WELLINGTON

New Potatoes, Lamb Fat Carrots, Pea, Mint & Ticklemore Salad

DESSERT

SEASONAL FRUIT CRUMBLE *Vanilla Custard*
&
STICKY TOFFEE PUDDING *Cornish Clotted Cream*

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 VEGETABLES
Chilled Baba Ganoush

MAINS

MUSHROOM & CELERIAC PITHIVIER
*Served with Creamy Mash, Tenderstem Broccoli,
Sticky Glazed Beetroot*

DESSERT

SEASONAL FRUIT CRUMBLE *Vanilla Custard*
&
STICKY TOFFEE PUDDING *Cornish Clotted Cream*



*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.*