



298 KING'S ROAD
CHELSEA

THE CADOGAN ARMS

ESTABLISHED
1838



SNACKS & STARTERS

IRISH SODA BREAD (V) 6
Guinness Butter

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

BLACK PUDDING SCOTCH EGG 10
Oxford Sauce

BUTTERMILK FRIED CHICKEN 13.75
Blue Cheese Sauce, Bubbledogs Hot Sauce

CARAMELISED ONION TARTE TATIN (V) 13
Walnuts, English Feta, Pickled Red Onion, Fine Herb Salad

ATLANTIC PRAWN COCKTAIL 9.5
Marie Rose, Herb Salad

CRISPY LAMB RIBS 14.75
Anchovy & Sorrel Yoghurt

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

SMOKED MACKEREL PÂTÉ. 12
Cucumber Marmalade, Whipped Horseradish, Soda Bread, Dill

SALADS

CHICKEN & BACON COBB SALAD 17.5
*Poached Chicken Breast, Ranch Dressing, Fine Herbs,
Maple & Black Pepper Bacon, Sweetcorn*

WARM ROASTED SQUASH SALAD (V/VE) . . .18
*Bitter Leaves, Candied Walnuts, Black Garlic Ketchup,
Toasted Seeds*

CADOGAN CLASSICS

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

VENISON PIE 26
*Button Mushrooms, Bacon, Silverskin Onions,
Mashed Potato, Buttered Greens*

HAM, EGG & CHIPS 25.5
Spiced Pineapple Ketchup

CIDER FOWEY MUSSELS 22
Garlic, Parsley, Samphire, Crusty Bread

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

ROAST CHICKEN SUPREME. 26
*Sweetcorn, Cabbage, Chorizo, Spring Onion,
Double Chicken Velouté*

PANEER or PORK CHEEK CURRY20.5/25
*Basmati Rice, Mango Chutney, Cucumber Raita,
Poppadoms*

CHARGRILLED SEA TROUT 26
*White Beans, Roasted Tomatoes, Baby Fennel,
White Wine Butter Sauce, Fine Herbs*

SANDWICHES

FRIED CHICKEN BURGER18.5
*Hot Sauce, Ranch Dressing, Sweet Chilli Peppers, Iceberg
Lettuce, American Cheese, Sesame Seed Bun, Skinny Fries*

THE CADOGAN CHEESE TOASTIE14
House Pickles & Oxford Sauce (Add Ham Hock +3)

THE CADOGAN CHEESEBURGER20.5
*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 - GREEN SALAD
BUTTERED HISPI CABBAGE Hazelnut Granola

EXTRA SAUCES 3.75

*Béarnaise, Chip Shop Curry Sauce, Truffle Mayonaise,
Bonemarrow Gravy, Peppercorn Sauce*



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DESSERT ¹⁰

APPLE & BLACKBERRY CRUMBLE, VANILLA CUSTARD

PEAR & ALMOND TRIFLE

STICKY TOFFEE PUDDING, CORNISH CLOTTED CREAM

APRICOT ETON MESS, OLIVE OIL, AMARETTO CREAM

ENGLISH CHEESES, QUINCE & CRACKERS 16

INVISIBLE TRIFLE 5

*This dessert has 0% fat
and 100% charity.*

*Buying a portion helps
Hospitality Action to support
hospitality workers and their
families through ill health and
hard times.*



AFTERS

ESPRESSO MARTINI 13

Ketel One Vodka, Coffee Liqueur, Espresso

STICKY TOFFEE OLD FASHIONED 15

Brown Butter Buffalo Trace Bourbon, PX Sherry, Bitters

IRISH COFFEE 12

*Glendalough Double Barrel, Origin Coffee,
Double Cream, Nutmeg*

SMOKEY PLUM NEGRONI 14

Cocchi Americano, Casamigos Mezcal, Suze

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

FEAST MENU

*All dishes served family style. Minimum four persons.
Feast requires 72h notice for pre-order.*

60 per person

SNACKS & STARTERS

CAULIFLOWER & ONION BHAJIS

Chaat Masala, Tamarind Chutney

SMOKED MACKEREL PÂTÉ

Cucumber Marmalade, Whipped Horseradish, Soda Bread, Dill

BLACK PUDDING SCOTCH EGG

Oxford Sauce

MAINS

WHOLE ROASTED BONELESS SEABASS

*Fennel, Tomato & Basil Stuffing, Capers,
Potatoes & Autumn Vegetables*

&

SLOW COOKED LAMB WELLINGTON

Lamb Fat Carrots, Roasted Beetroot & Feta, Dauphinoise Potatoes

DESSERT

SEASONAL FRUIT CRUMBLE *Vanilla Custard*

&

STICKY TOFFEE PUDDING *Cornish Clotted Cream*

VEGETARIAN FEAST MENU

*All dishes served family style.
Feast requires 72h notice for pre-order.*

50 per person

SNACKS & STARTERS

THE CADOGAN CHEESE TOASTIE

House Pickles, Oxford Sauce

CAULIFLOWER & ONION BHAJIS

Chaat Masala, Tamarind Chutney

CARAMELISED ONION TARTE TATIN

Walnuts, English Feta, Pickled Red Onion, Fine Herb Salad

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.*



*£1 will be added to your bill
for unlimited still or sparkling
Belu filtered water.
Drink the difference.
See belu.org*