

298 KING'S ROAD CHELSEA

THE CADOGAN ARMS

STABLISHED
1838



SNACKS & STARTERS

IRISH SODA BREAD (V) 6 Guinness Butter	STEAK TARTARE
JERSEY ROCK OYSTERS 4.75 each 27 six Tabasco, Lemon, Shallot	ATLANTIC PRAWN COCKTAIL 9.5 Marie Rose, Herb Salad
BLACK PUDDING SCOTCH EGG 10 Oxford Sauce	CRISPY LAMB RIBS
BUTTERMILK FRIED CHICKEN 13.75 Blue Cheese Sauce, Bubbledogs Hot Sauce	CAULIFLOWER & ONION BHAJIS (Ve) 8.5 Chaat Masala, Tamarind Chutney
CARAMELISED ONION TARTE TATIN (V) 13 Walnuts, English Feta, Pickled Red Onion, Fine Herb Salad	WHISKEY CURED SALMON 14 Molasses, Sour Cream, Pickled Fennel, Rye Bread

SALADS

SANDWICHES

FRIED CHICKEN BURGER 18.5
Hot Sauce, Ranch Dressing, Sweet Chilli Peppers, Iceberg
Lettuce, American Cheese, Sesame Seed Bun, Skinny Fries
CHILLI CHEESE TOASTIE
Masala Ketchup, Ghati Masala (add Ham Hock +3)
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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)

CADOGAN CLASSICS

BEER BATTERED FISH & CHIPS 16/26 Mushy Peas, Tartare Sauce, Lemon
VENISON PIE
HAM, EGG & CHIPS
ROASTED PUMPKIN & SQUASH RISOTTO (V) 22 English Feta, Toasted Seeds
CONFIT DUCK LEG
PANEER or PORK CHEEK CURRY 20.5/25 Basmati Rice, Mango Chutney, Cucumber Raita, Poppadoms
CHARGRILLED SEA TROUT

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

'BLACK FOREST GATEAUX' TRIFLE

STICKY TOFFEE PUDDING, CORNISH CLOTTED CREAM

CLEMENTINE & MADAGASCAN VANILLA CHEESECAKE

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

'THE DON' OLD FASHIONED 30 Don Julio 1942, Grand Marnier, Cocchi Barolo Chinato

IRISH COFFEE 12 Glendalough Double Barrel, Origin Coffee, Double Cream, Nutmeg STICKY TOFFEE OLD FASHIONED 15 Brown Butter Buffalo Trace Bourbon, PX Sherry, Bitters

GRASSHOPPER 14

Seven Tails Spiced Brandy, Crème de Menthe, Cacao, Double Cream

FEAST MENU

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

£60 per person

SNACKS & STARTERS

BLACK PUDDING SCOTCH EGG Oxford Sauce

BUTTERMILK FRIED CHICKEN
Blue Cheese Sauce, Bubbledogs Hot Sauce

CAULIFLOWER & ONION BHAJIS (Ve)

Chaat Masala, Tamarind Chutney

MAINS

SLOW COOKED LAMB WELLINGTON (Or upgrade to Beef Wellington £35pp)

Roast Potatoes, Braised Red Cabbage, Honey Glazed Carrots & Parsnips

DESSERT

APPLE & BLACKBERRY CRUMBLE

Vanilla Custard

VEGETARIAN FEAST MENU

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

£50 per person

SNACKS & STARTERS

CHILLI CHEESE TOASTIE Masala Ketchup, Ghati Masala

CAULIFLOWER & ONION BHAJIS (Ve)

Chaat Masala, Tamarind Chutney

SQUASH TART Rosemary, Whipped Feta, Herb Salad

MAINS

MUSHROOM & CELERIAC PITHIVIER
with Porcini Mushroom & Pearl Barley

Roast Potatoes, Braised Red Cabbage, Honey Glazed Carrots & Parsnips

DESSERT

APPLE & BLACKBERRY 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.



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