



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

IRISH SODA BREAD (V) 6

Guinness Butter

JERSEY ROCK OYSTERS 4.75 each 27 six

Tabasco, Lemon, Shallot

BLACK PUDDING SCOTCH EGG 10

Cumberland 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

STEAK TARTARE. 15

Beef Dripping Toast, Egg Yolk

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

WHISKEY CURED SALMON 14

Molasses, Sour Cream, Pickled Fennel, Rye Bread

ROASTS

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

NATIVE RUMP OF BEEF 34

Bonemarrow Gravy, Horseradish Cream

SLOW ROASTED PORK BELLY 30

Fennel, Cumin, Burnt Apple Sauce

SHOULDER OF LAMB 75

Garlic & Herb Sauce, Gravy for two or three to share

MUSHROOM & CELERIAC PITHIVIER (V) 28

Roast Trimmings & Mushroom Gravy

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 - GREEN SALAD

BUTTERED HISPI CABBAGE

CAULIFLOWER CHEESE 7.5

EXTRA SAUCES 3.75

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



298 KING'S ROAD
CHELSEA

THE CADOGAN ARMS

ESTABLISHED
1838



DESSERT 10

APPLE & BLACKBERRY CRUMBLE, VANILLA CUSTARD
'BLACK FOREST GATEAUX' TRIFLE
STICKY TOFFEE PUDDING, CORNISH CLOTTED CREAM
CLEMANTINE & 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

STICKY TOFFEE OLD FASHIONED 15
Brown Butter Buffalo Trace Bourbon, PX Sherry, Bitters

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

GRASSHOPPER 14
*Seven Tails Spiced Brandy, Crème de Menthe, Cacao,
Double 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*

