

SMALL BITES

Nocerella Olives £7.00

Sea salt cracker & Kalamata olive tapenade

Baked Oysters £8.00

Garlic, parsley & breadcrumbs

Pinzimonio £6.00 (VG)

Vegetable Crudité & sundried tomato dip

STARTERS

Maldon Oysters 6 or 12 - £25.00 or £45.00

Shallots, vinegar & lemon

Zupa di Pesce £18.00

Seafood stew, Datterini tomato & chive oil

Aubergine Caponata Bruschetta £12.00

Sicilian style relish augmented with tangy olives & capers

Slow Cooked Pork Belly & Grilled Octopus £18.00

With Balsamic glazed shallot

Head on Tiger Prawns £15.00

Marinated with Chilli & garlic

Calamari Fritti £13

Basil & lemon mayonnaise

Burrata Panzanella £16.00 (V)

Heritage tomato, sourdough croutons & balsamic dressing

Bresaola Carpaccio £15.00

Gorgonzola, pickled mushroom & figs

Lobster & Crab Slider £22.00

Hand cut Chips

Available Thursday – Saturday 5:00 pm – 7:00 pm

Chelsea Harbour Oyster Bar

6 Maldon Oysters & Glass of Whispering Angel £12.00

Please be advised that allergens may be present in our kitchens. If you are an allergen sufferer, please ask your server for more detailed information. Our recipes are subject to change, therefore you are advised to check allergen information on every visit.

All prices are inclusive of VAT. 12.5% discretionary service charge will be added to your bill

ANCHOR CLASSICS

Anchor Fish & Chips £18.00

Beer battered fish & hand cut chips

Wagyu Beef Burger £20.00

Lettuce, tomato, onion, smoked cheddar & fries

Chicken & Avocado BLT £18.00

Grilled chicken, bacon, lettuce, tomato, smashed avocado, sourdough bread & fries

Steak Sandwich £20.00

Sirloin steak, pesto, Talleggio, rocket & fries

Caesar Salad £15.00

Gem lettuce, Caesar dressing, anchovies, croutons & parmesan

Add Chicken or Prawn £5.00

MAINS

Frutti di Mare £30.00

Linguini, tomato, chilli, garlic & seafood

Black Truffle & Ricotta Ravioli £25.00 (V)

Asparagus & summer truffle

Market catch of the day £M.P.

Capers, olives, tomato & citrus dressing

Pollo alla diavola £30.00

Herb marinated grilled baby chicken, Hand cut chips & Spicy chimichurri dressing

8oz Dry Aged Sirloin Steak Tagliata £35.00

Rocket & parmesan salad, aged balsamic

10oz Dry Aged Rib Eye steak £40

Rib eye steak, watercress emulsion, broccoli

Herb polenta & red wine Jus

SIDES

Tender Stem Broccoli £7.00

Chilli & Garlic

Grilled Asparagus £7.00

Truffle Fries with Parmesan £7.00

Rocket & Parmesan Salad £7.00

Balsamic dressing

Heritage Tomato & Bocconcini £7.00

Balsamic dressing

DESSERTS

Homemade Pistachio Tiramisu £7.00

Ricotta Cheesecake £8.00

Honey & balsamic roasted figs

Vanilla panna Cotta £8.00

Fresh berries, almond crumb & bergamot granita

Dark Chocolate Tart £8.00

Raspberry sorbet

Cheese Board £12.00

British & continental cheese, fruit chutney & crackers

Available 12:00 pm – 4:00 pm

Afternoon Tea

Traditional Afternoon Tea £35.00

Champagne Afternoon Tea £45.00

SAVOURY

Smoked salmon, with creamed horseradish on beetroot bread

Cucumber & mint cream cheese on brown bread

Coronation chicken, toasted almonds on mini brioche roll

Free range egg mayonnaise, on basil bread

Ham with whole grain mustard on white bread

SCONES

Warm raisin & plain scones from our bakery served with strawberry preserve & clotted cream

SWEET

Berry & fig tart Berry Anglaise, berries & figs

Choux Au Craquelin Valhrona chocolate & pistachio

Lemon Verbena & Semolina cake with passion fruit curd

Blueberry cheesecake

Turkish delight macaron

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