



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

COOMBESHEAD FARM SOURDOUGH (V) 5.5
Glastonbury Dairy Butter

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

ATLANTIC PRAWN COCKTAIL 8.75
Marie Rose, Herb Salad

BLACK PUDDING SCOTCH EGG 9.5
Oxford Sauce

CRISPY LAMB RIBS 14.75
Anchovy & Sorrel Yoghurt

BUTTERMILK FRIED CHICKEN 13.75
Blue Cheese Sauce, Bubbledogs Hot Sauce

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

RAW & PICKLED VEGETABLES (V) 12.5
Chilled Bagna Cauda

FRIED WHITEBAIT 9
Roasted Garlic Aioli, Lemon

ROASTS

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

**CUMBRIAN
NATIVE RUMP OF BEEF 34**
Bonemarrow Gravy, Horseradish Cream

HALF HERB-FED CHICKEN 30
Brioche & Herb Stuffing, Gravy

SHOULDER OF LAMB 75
Garlic & Herb Sauce, Gravy for two or three to share

MUSHROOM & CELARIAC PITHIVIER 26

SUNDAY SHARER BOARD 36pp
*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) 19.5**
*Basmati Rice, Mango Chutney, Poppadoms,
Cucumber & Mint Raita*

BBQ MUSHROOM SALAD (V/VE) 14
*Bitter Leaves, Black Garlic,
Smoked Hen's Egg Yolk*

SIDES 6.5

**SKINNY FRIES - CHUNKY CHIPS - BRUSSELS SPROUTS & CHESTNUTS
CREAMED SPINACH - BRAISED RED CABBAGE - GREEN SALAD
CAULIFLOWER CHEESE (7) - PORK & SAGE STUFFING (7.5) - PIGS IN BLANKETS (10)**

EXTRA SAUCES 3.5 *Beef Fat Béarnaise, Chip Shop Curry Sauce, Truffle Mayonaise, Gravy*



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DESSERT 10

WINTER FRUITS CRUMBLE, VANILLA CUSTARD
BLACK CHERRY AND DARK CHOCOLATE TRIFLE
STICKY TOFFEE PUDDING, CORNISH CLOTTED CREAM
BAKED RICE PUDDING, RUM SOAKED PRUNES
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



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.

