



Chelsea

SEASONS



MENU



We are all Sons of the Sea

Always fresh. When you come in to choose your fresh fish you have the finest selection possible and the highest quality available.

Great taste. Most of the fish comes straight from the Mediterranean Sea, so that you have the best taste and maximum pleasure.

Local sourcing. To support our local community we also handpick the most delicious and high quality fish from the British coast.

Enjoy our sharing concept of getting everything to your table as soon as it is ready!

SEASONS



DIVE INTO OUR WINTER MENU



RAW FISH BAR

Oysters 3 | 6 | 12 (MO, SD)

Served with vinegar and shallot reduction

£ 3.5
each

Raw Fish Platter (F, CR, MO, SD)

Our selection of fish thin-sliced subject to market availability

£ 33

Seabass Carpaccio (F)

Thinly sliced seabass, rocket salad with lemon and extra virgin olive oil dressing

£ 15

Tuna Carpaccio (F, S, SM)

Thinly sliced tuna

£ 15

Salmon Tartare (F)

Diced Scottish salmon, green apple and cucumber seasoned with olive oil and Maldon salt

£ 13.5

Prawn Tartare (CR)

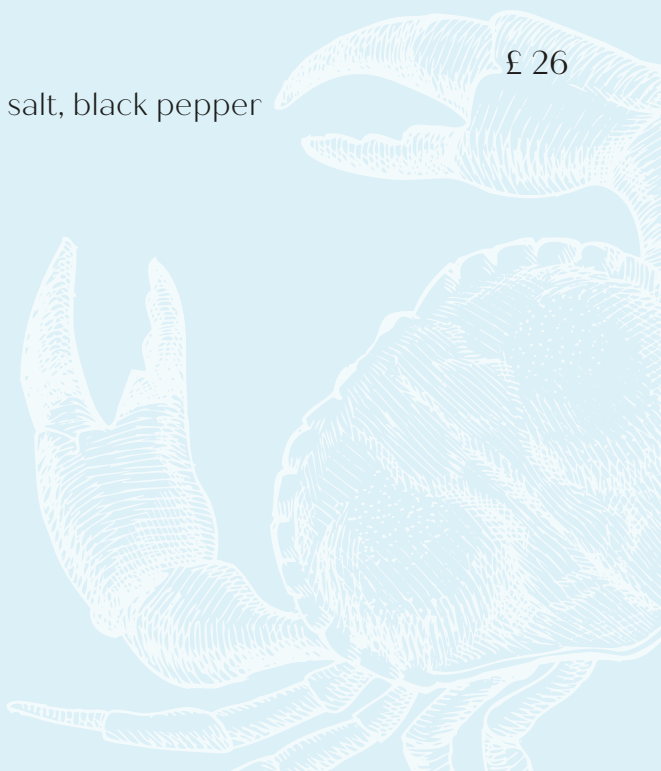
Raw Sicilian prawns diced, salt, extra virgin olive oil, black pepper

£ 25

Tuna Tartare (F)

Diced bluefin tuna tartare, salt, black pepper

£ 26



STARTERS & SALADS

Bread and Tapenade (G)

or balsamic & oil

£ 2.5
Dish of the Day

please ask your waiter

Winter Salad (N, D)

Red cabbage, pine nut, feta, baby spinach,
lemon dressing

£ 11

Burrata (D)

Heirloom tomatoes, beetroot, burrata cheese, basil
dressing

£ 13

Mix Olives

XL Greek Olives marinated with chilli, garlic and parsley

£ 3.5

Puntarella Salad

Frisee salad, radicchio, fresh truffle, soft boiled
eggs, truffle dressing

£ 14

Seasonal Soup

Please ask our staff for soup of the day

£ 11

Crunchy Prawns (CR, G, MO, E)

White prawns deep-fried in panko tempura,
served with aioli and cajun mayo

£ 19

Calamari Fritti (MO, G, E, D, CE)

Deep-fried fresh calamari, served with harissa mayo

£ 16

Mussels Pot (MO, G, SD)

Mussel stew with garlic and white wine

£ 12

Baby Octopus “Affogato” (MO, SD, G)

Slowly cooked baby octopus in capers, olives and
tomatoes sauce, served with bread crouton

£ 15





PASTA & RISOTTO



Mushroom Fettuccine (G, E, D)

£ 9

Egg fettuccine with a creamy mushroom sauce
add fresh truffle £ 6

Spaghetti al Pomodoro (G)

£ 12

Spaghetti pasta with fresh cherry tomatoes,
garlic and fresh basil

Seafood Risotto (CR, MO, F, D)

£ 18

Risotto with mixed seafood and tomato sauce

Red Prawns Orecchiette (G, CR)

£ 24

Orecchiette pasta with red prawns and
Romanesco broccoli

Dish of the Day

Please ask you waiter for the dish of the day



FISH MARKET



From Fish display, we are cooking for you in
Salt Crust, Baking, Grill, Guazzetto, Muniere

Seabass

£ 7/100gr - filet portion £ 25

Sea bream

£ 7/100gr - filet portion £ 25

Red Mullet

£ 5/100gr - filet portion £ 22

Octopus

£ 5/100gr - portion £ 21 (cooked)

Tuna

£ 8.5/100gr

John Dory

£ 6/100gr

Turbot

£ 7/100gr - filet portion £ 25

Calamari

market price

Scallops

market price

Red Prawns

market price



Vegetarian (G, D)

£ 14

Tomato bread, mozzarella, cherry tomatoes, kalamata olives, grilled aubergine, feta cheese, oregano

Tartufo (G, D)

£ 27

Pizza with black truffle, ricotta, mozzarella, mascarpone

Prawns & Burrata

£ 22

Fresh tomato, burrata, spinach and raw red prawns

Add Oyster £ 39

BURGERS

Green Burger

£ 14

Sweet potatoes patty, bbq, fresh tomato, lettuce, red onion braised, spinach bun

Tuna Burger (G, E, D, F)

£ 16

Tuna burger patty, avocado and tzatziki sauce

SeaSons Prawn Burger (G, E, D, CR, N)

£ 16

Brioche bun, burrata cheese, crispy bacon, ground pistachio and prawns

SIDES

Stew Artichokes

£ 8

Truffle & Parmesan Fries (D)

£ 8

Roasted Potatoes

£ 5

Garlic & Chilli Tenderstem Broccoli

£ 5





- Vegetarian

MO-Molluscs

E-Eggs

F-Fish

LU-Lupin

S-Soybeans

P-Peanuts

N-Tree Nuts

MU-Mustard

G-Gluten

CE-Celery

SD-Sulphur Dioxide, Sulphites

D-Milk

CR-Crustaceans

SM-Sesame.

This menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know upon placing your order. Cross-contamination might occur due to the restricted space of the environment and the restricted amount of friers. A discretionary service charge of 12.5% will be added to your bill. All our prices include VAT.

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