

The Chelsea
Townhouse

**ALL-DAY
LOUNGE MENU**

ICONIC
Hotels & Resorts



THE STORY OF THE CHELSEA TOWNHOUSE

The Chelsea Townhouse was the London residence of Lord and Lady Astor, between 1912 and 1942, they were among the most influential figures of their time. Cliveden House, was the Astors' country estate, famed for its grandeur and political intrigue including the infamous Profumo Affair. The townhouse served as the Astors' urban base, hosting diplomatic dinners and literary gatherings.

This connection is symbolically preserved through Lady Astor's portrait embodying her enduring presence. Interiors feature illustrations of Cliveden House and botanical art, symbolising urban Chelsea and rural Berkshire.

Suites were historically named in honour of Humphry Repton and William Salisbury, prominent landscape designers associated with Cadogan Place in the early 1800s. Situated on Cadogan Gardens, the townhouse retains a sense of intimacy, refinement, and discretion.

The townhouse remains a place where history, nature, and society intertwine, preserving the spirit of Chelsea's sophisticated heritage.



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BREAKFAST MENU

FROM 7AM-11:30AM

SIDEBOARD BREAKFAST 25

House Blend Granola, Overnight Oats and Chia Seed Pudding, Pastries, Chelsea Buns and Yoghurt, Seasonal cut and whole fruits, Fruit compote, and preserves.

FROM THE KITCHEN 35

Inclusive of the Sideboard Breakfast and a choice of one of the below

ENGLISH BREAKFAST

Free range streaky bacon, outdoor reared pork sausage, vine tomato, fruit pig black pudding, portobello mushroom, hash brown, baked beans, 2 free range eggs of your choice

VEGETARIAN BREAKFAST (V)

Grilled halloumi, plant streaky bacon, vine tomato, portobello mushroom, avocado, hash brown, baked beans, eggs of your choice

SMASHED AVOCADO ON TOAST (V)

Two poached eggs, red chilli jam, goats' cheese, pepitas

SMOKED SALMON

Scrambled Burford Browns eggs, rye

TWO FREE-RANGE EGGS

Cooked to preference, toasted sourdough

EGGS BENEDICT

English muffin topped with ham, 2 poached eggs and hollandaise sauce

WAFFLES 12

Free range streaky bacon, pure maple

GLUTEN FREE BUTTERMILK PANCAKES (V) 12

Wild berries, lemon curd

BREAKFAST MENU

FROM 7AM-11:30AM

EGGS ROYALE

English muffin topped with oak smoked salmon, 2 poached eggs and hollandaise sauce

EGGS FLORENTINE (V)

English muffin topped with spinach, 2 poached eggs and hollandaise sauce

SIDES 4

Dry cured bacon, hash brown potatoes, Pork sausage, Smash avocado, and Smoked Salmon (+2)

DRINKS

AMERICANO / CAPPUCCINO / LATTE /

FLAT WHITE / MOCHA 4.50

ESPRESSO / MACCHIATO 4

ENGLISH BREAKFAST / EARL GREY / FRESH MINT /
GREEN / PEPPERMINT / DARJEELING / CHAMOMILE
/ LEMONGRASS AND GINGER 4.50

HOT CHOCOLATE 8

ORANGE / GRAPEFRUIT / CARROT & GINGER /
GREEN JUICE / COCONUT WATER 5

GINGER SHOT 4

SMOOTHIES 6

Blueberry



Scan QR code for allergen information

(PB) plant-based (V) vegetarian (PB+) plant based option available.

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

BRUNCH MENU

FROM 11:30AM - 2:30PM

THE CHELSEA TOWNHOUSE CLUB SANDWICH (PB+) 19

Bacon, chicken, tomato, lettuce, fried egg, chips

CLASSIC CAESAR SALAD 13/19

Parmesan, marinated anchovies, brioche croutons

Add grilled chicken or halloumi cheese +8

SMASHED AVOCADO ON TOAST (V) 16

Two poached eggs, red chilli jam, goats' cheese, pepitas

SMOKED SALMON BAGEL 19

Cream cheese, fries

WAFFLES 12

Free range streaky bacon, pure maple

SOUP OF THE DAY 10

EGGS BENEDICT 16

English muffin topped with ham, 2 poached eggs and hollandaise sauce

EGGS FLORENTINE (V) 16

English muffin topped with spinach, 2 poached eggs and hollandaise sauce

SWEET & SIP MENU

FROM 1PM - 6PM

SLICE OF CAKE FROM THE SELECTION 7

SELECTION OF SAVOURY TREATS 12

Ham & mustard on classic white bread, Smoked salmon & cream cheese on beetroot bread, Cucumber & herb cream cheese on basil & spinach bread

FRESHLY BAKED SCONES 12

Served with strawberry jam, Chef's lemon curd & clotted cream

FULL AFTERNOON TEA ALSO AVAILABLE ON REQUEST

THE CHELSEA GARDEN AFTERNOON TEA 55

THE VEGAN & GLUTEN FREE AFTERNOON TEA 55

WITH A GLASS OF
LAURENT-PERRIER CHAMPAGNE 65 *per guest*

WITH A GLASS ROSÉ
LAURENT-PERRIER CHAMPAGNE 69 *per guest*



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ALL DAY MENU FROM HANS

FROM 12PM-9:30PM

STARTERS

SOUP OF THE DAY **10**

CRISPY SQUID **15**

Lime mayo dip

TRUFFLED MAC & CHEESE CROQUETTES (V) **11**

Truffle dip

CAULIFLOWER WINGS (PB) **13**

Spicy gochujang sauce, sesame seeds, crispy shallots

BBQ MISO CHICKEN SKEWERS **16**

Garlic and ginger mayonnaise

HANS MEZZE **16**

Whipped feta, hummus, smoked aubergine, flat bread

ALL DAY MENU FROM HANS

FROM 12PM-9:30PM

BURGERS

THE HANS BEEF BURGER **25**

Sommerset brie, Brioche bun, caramelised red onion chutney

BUTTER MILK CHICKEN BURGER **25**

Kimchi, Brioche bun, mayo, coriander

SWEET POTATO FALAFEL BURGER (V) **25**

Brie, Brioche bun, caramelised red onion chutney

SIDES

CHIPS (V) **6**

BROCCOLI CRISPY SHALLOTS **9**

CHARRED GEM HEARTS **8**

Parmesan aioli



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ALL DAY MENU FROM HANS

FROM 12PM-9:30PM

MAINS

200G FLAT IRON CHICKEN BREAST **29**

Smoked salt, watercress butter, confit tomato, chips

WOODLAND MUSHROOM & ASPARAGUS RISOTTO (V) **24**

Parmesan crackling, sage

CURED & ROASTED LOIN OF SOUTH COAST COD **28**

Fresh peas, brown shrimp, wild garlic

PEAK DISTRICT LAMB SHEPHERD'S PIE **34**

Cutlets, hispi cabbage, lamb jus

GRILLED GALICIAN OCTOPUS **28**

White bean puree, romesco sauce, smoked almonds

220G RIB EYE **40**

Smoked salt, watercress butter, confit tomato, chips

SAUCES **3**

Choice of peppercorn, blue cheese, red wine

ALL DAY MENU FROM HANS

FROM 12PM-9:30PM

SALAD BOWLS **13/19**

GREEN GODDESS (PB)

Avocado, cucumber, green tomato, gem, chilli dressing

BURRATA (V)

Orange & walnut dressed endive, green apple

PURPLE SPROUTING BROCCOLI (PB)

Vegan feta, dried tomato, black olives, almonds

CLASSIC CAESAR SALAD

Anchovies, parmesan, brioche croutons

ADD GRILLED CHICKEN OR HOT SMOKED SALMON **8**

SANDWICHES

PULLED BRISKET TOASTIE **14**

Smoked cheese, pickles, choucroute, mustard

THE CHELSEA TOWNHOUSE CLUB SANDWICH (PB+) **19**

Bacon, chicken, tomato, lettuce, fried egg, chip



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NIGHT MENU

FROM 9:30PM - 5AM

SOUP OF THE DAY 16

OAK SMOKED SALMON PLATE 19

Lemon, capers, soured cream, pumpernickel bread

BAKED HAM AND MATURE CHEDDAR CHEESE TOASTIE 15

Vegetable crisps, red onion chutney

MATURE CHEDDAR CHEESE TOASTIE (V) 15

Vegetable crisps, Branston pickle

CHEESE FROM THE ISLES 14

Sourdough crackers, chutney

CLASSIC CAESAR SALAD 18

Anchovies, parmesan, brioche croutons

ADD GRILLED CHICKEN OR HOT SMOKED SALMON 8



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DRINKS MENU

CHAMPAGNE AND SPARKLING	125ml	½ Bottle	Bottle
Laurent-Perrier Classic Cuvee	17	50	85
Laurent-Perrier Rosé	21	60	125
Nyetimber Classic Cuvee	17	50	85
Nyetimber Rosé	20		98
Wild Idol 0% abv Sparkling wine	13		71

WHITE	175ml	½ Bottle	Bottle
France, Domaine Millet Roger Sancerre			65
France, Camu Chablis	17	30	60
France, DiVin Classic Sauvignon Blanc 0.0% abv	10		37
Italy, Mezzacorona Castel Firmian Pinot Grigio	14	20	
New Zealand, Pask Sauvignon Blanc	15	21	

ROSÉ			
France, Ch. de Berne 'Inspiration' Provence Rosé	15		54
France, DiVin Classic Rose 0.0% abv	10		37

RED			
France, R. Bellène 'Vieilles Vignes' Bourgogne Pinot Noir			53
France, DiVin Classic Pinot Noir 0.0% abv	10		37
Italy, Masi Valpolicella Classico 'Bonacosta'	16	29	
Italy, Villa Antinori Rosso	20	35	
Australia, Deakin Estate Shiraz	14	20	

PORT, SHERRY AND VERMOUTH	75ml	Bottle
Asterley Bros Estate sweet vermouth	11	96
Asterley Bros Shofield's dry vermouth	11	96
Taylor's Port LBV 2019	11	96

(AF) Alcohol-free (AF+) Alcohol-free available

Most of our wines contain sulphites. Prices are in pounds sterling and are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill. It is not possible to guarantee continuity of producers – in some cases, a suitable alternative may be suggested. A 125ml is available to be served on request.

DRINKS MENU

BEER BOTTLED		330ml
Harbour Brewery Lager or IPA		7
UNLTD Lager or IPA alcohol free		7
SOFT DRINKS		
Coke, Diet Coke		4
Double Dutch		4
<i>Ginger Ale, Ginger Beer, Indian Tonic, Skinny Tonic, Soda, Refreshing Lemonade</i>		
COCKTAILS		
Garden (AF)		10
<i>Cucumber tonic, elderflower, lemon juice</i>		
Aperol Spritz (AF+)	16 15	
<i>Aperol, FITZ Sparkling, soda</i>		
Hugo (AF+)	16 15	
<i>Elderflower liqueur, English sparkling, soda</i>		
Bergamot Margarita		18
<i>Ocho Blanco Tequila, Quiquiriqui Espadin Mezcal, Tio Pepe Fino Sherry, Cocchi Americano, Bergamot</i>		
Vetiver Negroni		18
<i>Tapatio Blanco Tequila, Quiquiriqui Espadin Mezcal, Campari, Noilly Prat Original Dry Vermouth, Martini Rosso Vermouth, Muyu Vetiver Gris</i>		
Cedarwood Old Fashioned		18
<i>Maker's Mark Bourbon, Tayēr Aged Aquavit, Peychaud's Bitters + Cedarwood</i>		
Sandalwood Martini		18
<i>Tayēr x Hepple Gin, Noilly Prat Original Dry Vermouth + Sandalwood</i>		
GIN	ABV%	50ml
Iconic Gin (Take home a bottle for £60)	40.0%	14
Arbikie Nadar	43.0%	14
Eight Lands Organic	46.0%	14
Hendricks	41.4%	14
Salcombe Pink	41.4%	14
Tanqueray 10	47.3%	
VODKA		50ml
Beluga Noble	40.0%	14
Broken Clock	40.0%	15
Eight Lands Organic Vodka	46.0%	15
Beluga Gold Line	40.0%	27

DRINKS MENU

RUM	ABV%	50ml
Brugal 1888	40.0%	14
Zacapa 23yo	40.0%	20
V Rum	40.0%	14
V Rum Spiced	40.0%	16
TEQUILA		50ml
Ocho Blanco	40.0%	14
Vivir Reposado	40.0%	16
Clase Azul La Plata	40.0%	21
COGNAC		50ml
Courvoisier VSOP	40.0%	14
Remy Martin XO	40.0%	42
SPIRITS		50ml
Armagnac Baron De Sigognac VSOP	40.0%	14
Calvados Domaine Dupont Pays D'Auge VSOP	40.0%	16
Grappa Nonino	40.0%	14
WHISKY		50ml
Scotland, Johnnie Walker Black Label 12	40.0%	14
United States, Sazerac Rye	45.0%	16
SCOTCH WHISKY		50ml
Isle of Skye, Talisker 10	45.8%	17
Islay, Laphroaig 10 Sherry Oak Finish	48.0%	30
Macallan Double Cask 12-Years-Old	40.0%	30
Macallan Double Cask 15-Years-Old	43.0%	55
LIQUEURS		50ml
Asterley Bros Dispense Amaro	26.0%	10
Asterley Bros Britannica Fernet	40.0%	10
Bayleys Irish Cream	17.0%	10
Limoncello	28.0%	10

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