

CHELSEA MARKET

BAR & RESTAURANT

STARTERS

SPICED LENTIL SOUP yogurt, coriander, onion bhaji	£4.25
WARM HAM HOCK TERRINE pickled pineapple, nigella seeds	£5.50
ST JAMES SMOKED SALMON pickled cucumber, pink peppercorn yogurt	£7.95
WOOD PIGEON prune, bacon, chervil root	£6.95
GRILLED LEEKS duck yolk, parmesan, pickled walnut	£5.95
CRISPY SHORTRIB pink grapefruit, pomegranate, hoisin and honey dressing	£6.50

BEEF

8oz CM HOMEMADE CHEESEBURGER	£12.50
8oz ONGLET	£15.95
8oz RIBEYE	£19.95
8oz SIRLOIN	£19.95
BONE IN PRIME RIB (TO SHARE) 24oz	£59.95

All our beef is reared on Springwells Farm, Glenmavis and dry aged for at least 32 days.
Simply cooked over hot coals, served with béarnaise or peppercorn sauce.

SIDES

CHOPPED SALAD	£2.95
FRIES	£2.95
CREAMED POTATO	£2.95
WINTER BUTTERED GREENS	£2.95
GARLIC FIELD MUSHROOMS	£2.95
CREAMED SPINACH	£2.95

MAINS

BRAISED LAMB SHOULDER pearl barley, shallot, kale	£13.95
TRUFFLED POTATO TERRINE sprouting broccoli, ricotta, oyster mushroom	£13.95
FREE RANGE ROAST CHICKEN black pudding, bubble and squeak croquettes	£11.95
WHOLE BAKED PLAICE seaweed butter, little cockles	£13.95
PETERHEAD HAKE potato purée, broccoli, shrimp, red wine vinaigrette	£16.95
BUTTERNUT SQUASH RAVIOLI cumin, brown butter, calvo nero	£13.95
RED DEER choucroute, salt baked celeriac, spinach, blackberries	£19.50
CM FISH & CHIPS mashed peas, tartar sauce, pickled onions	£11.95
CHELSEA MARKET SAUSAGE potato purée, red cabbage, crispy shallots	£12.50

SCOTTISH SHELLFISH

LINDISFARNE OYSTERS single or half dozen, on crushed ice, Tabasco, red wine shallots	£2 per Oyster	
ISLE OF MULL SCALLOPS fennel, blood orange, salami	£9.95	£17.95
ISLE OF MULL LANGOUSTINES grilled with seasonal butter	£8.95	£17.95
STEAMED SHETLAND MUSSELS coconut, chilli & coriander	£6.95	£12.95