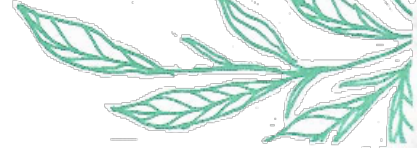


# The Chelsea Corner



## STARTERS

### Soup Of The Day

Please ask a member of staff

### Bruschetta (v) / (vg)

Toasted sourdough bread, chopped red onions, cherry tomatoes, marinated in olive oil, garlic, basil 8.9

### Parmigiana di Melanzane (v)

Baked aubergines, buffalo mozzarella, tomato sauce and parmesan 9.5

*(recommended with a side of bread 2.9)*

### Mushrooms (v) / (vg)

Pan sautéed mushrooms in butter, garlic, parsley, chilli, truffle and white wine sauce 10.9

*(recommended with a side of bread 2.9)*

### Goat's Cheese (v)

Grilled goat's cheese, on a bed of rocket salad, sundried tomatoes, walnuts and red onions 11.5

### Burrata (v)

Fresh burrata, on a bed of rocket salad, red onions, cherry tomatoes, sundried tomatoes and truffle dressing 11.5

### Calamari Fritti

Deep fried squid rings served with tartare sauce and salad 13.5

### King Prawns

Pan seared, butterflied king prawns, garlic, chilli, cherry tomatoes, parsley and white wine sauce 14.9

*(recommended with a side of bread 2.9)*

## PASTA

Gluten-free penne pasta available on request

### Penne Arrabbiata (v) / (vg)

Penne, garlic, chilli, parmesan, basil, tomato sauce 12.5

### Cacio e Pepe Spaghetti (v)

Creamy spaghetti, pecorino romano, pepper, garlic 13.9

### Gnocchi ai Quattro Formaggi (v)

Italian potato gnocchi, in a four cheese and creamy walnut sauce, or in a tomato and basil sauce 14.9

### Tagliatelle Casalinga

Tagliatelle pasta, chicken, smoked bacon, chilli, garlic, white wine, creamy tomato sauce 15.9

### Fettuccine alla Scozzese

Fettuccine pasta, smoked salmon, king prawns, white wine, Italian seasoning, creamy tomato sauce 17.5

### Linguine ai Gamberoni

Linguine pasta, butterflied king prawns in garlic, chilli, white wine and tomato sauce 18.5

### Lobster Linguine

1/2 lobster, linguine pasta, king prawns, chilli and garlic, cooked in a lobster and cherry tomato sauce 27.9

### Pasta Of The Day

Please ask a member of staff

## RISOTTO

### Asparagus & Mushroom Risotto (v) / (vg)

Arborio rice, asparagus, mushrooms, truffle seasoning, mascarpone, parsley and cherry tomatoes 15.5

### Risotto con Pancetta e Piselli

Risotto with arborio rice, smoked pancetta, garden peas, parmesan, chilli, garlic and cherry tomatoes 17.5

### Risotto alla Pescatora

Seafood risotto with arborio rice, king prawns, squid, chilli, garlic and tomato sauce 18.5

## FISH

### Cod

Pan seared cod fillet with a garlic and lemon dressing, served with seasoned spinach and roasted zucchini 16.9

### Sea Bass

Pan seared sea bass fillet served with green beans, broccoli and a creamy white wine sauce to top 18.5

### Tuna Steak

Pan seared tuna fillet steak, served medium rare, with baby carrots, new potatoes, and tenderstem broccoli 25.5

### Fish Of The Day

Please ask a member of staff.

## MEAT

### Pollo Funghi e Asparaghi

Chicken breast, topped with a mushroom and asparagus cream sauce, and served with roasted potatoes 17.9

### Fegato Burro a Salvia

Calf's liver, cooked in a sage and butter sauce, served with mashed potatoes and tenderstem broccoli 20.9

### Lamb Chops

Three lamb chops served medium rare, with seasoned baby potatoes and roasted peppers 21.9

### Ribeye Bisteca

10oz Ribeye steak, served with green beans, roasted potatoes and a blue cheese sauce 27.9

## SIDE DISHES

Nocellara Olives 5.9

Chips 4.9

Creamy mashed potatoes 4.9  
*(Upgrade to truffled creamy mash +2)*

Green beans in garlic and seasoning 4.9

Roasted potatoes in garlic and seasoning 4.9

Pan seared spinach in garlic and seasoning 4.9

Broccoli florets in garlic and butter 4.9

Rocket salad, cherry tomatoes, parmesan, olive oil and balsamic glaze 4.9

Homemade slaw, carrots, apple, cabbage and scallions, with a lemon and vinaigrette dressing 4.9

Vegan alternatives available on request

Please let a member of staff know of any allergies or dietary intolerances

A discretionary 12.5% service charge will be added to the total bill.

