

BREAKFAST

9am – Midday

Homemade granola £5.95
with Greek yoghurt, berry compote, honey and pumpkin seeds

Fresh fruit salad £4.95
with Greek yoghurt and honey

Maple cured bacon sandwich £5.95

Cumberland sausage sandwich £5.95

Avocado and cottage cheese, chilli on pide bread £7.95

Eggs Benedict, Florentine or Royal £7.50
*free range poached egg with ham, salmon or spinach,
topped with Hollandaise and served on a toasted English muffin*

Sourdough or seeded toast £3.95
with homemade jam, marmalade or marmite

LUNCH

Midday – 3.30pm

Bar snacks

Padrón peppers with sea salt £4.50

Gordal olives, wild oregano and orange £4.50

Rustic breads with whipped truffle butter £4.50

Rustic crudités £5.95
with seeded flatbread, beetroot, chermoula and lemon houmous

Starters

Bang bang chicken, peanut dipping sauce and chilli £9.25

Mezze salad, spiced lentils, beetroot houmous, fattoush £7.95
served with flatbreads

Classic Caesar salad
Small £8.95 Large £10.95
Add chicken £3.00

Courgette flower stuffed with goat's cheese and pine nuts £8.50

Lebanese mezze £9.25
*harissa-roasted butternut squash, falafel, pomegranate houmous,
lentil and kale salad, red pickled onions*

Chicken liver parfait with toasted sourdough, onion chutney £7.25

Burrata, heritage tomatoes, pomegranate, mint £7.95

Dressed crab, celeriac remoulade £9.95

Mains

Bavette steak, frites, Béarnaise sauce and green beans £17.50

Shepherd's pie, with Montgomery cheddar and buttered kale
£14.95

Ras el hanout char-grilled chicken, fattoush, sumac £14.95

Smoked haddock and salmon fishcake
with spinach, soft poached egg and chive Hollandaise £12.95

Catch of the Day with a lemon & caper gremolata £16.50

Vegetables

Roasted squashes, goat's curd, granola, cider dressing (V) £14.95

Mushroom fricassee, seaweed salad, dashi dressing (VG) £13.00

Sides all £4.50

Truffle fries

Chunky chips

Green salad

Buttered seasonal greens

Puddings

Chocolate brownie with vanilla ice cream £7.25

Classic crème brûlée, poached rhubarb £7.25

Treacle tart, clotted cream £7.25

Bakewell tart, Chantilly cream £7.25

Chocolate truffles (4 per portion) £6.00

ALL DAY PASTRIES, CAKES AND COOKIES

Croissant, pain au chocolate, pain au raisin £2.30

A selection of homemade muffins £2.50

Brownie family £3.50

Flapjack £3.50

Apricot and pumpkin seed bar £3.50

Flourless chocolate cake £4.50

Lemon and blueberry teacake £3.50

Chocolate and banana teacake £3.50

Millionaire shortbread £4.50

Large chocolate chip cookie £2.75

Large double chocolate chip cookie £2.75

Gluten-free chocolate brownie £3.50

Gluten-free banana bread £3.50

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