

FINANCIAL TIMES
**how to
spend it**
RESTAURANT

BREAKFAST

FROM 9AM

FRUIT BOWL, GREEK YOGHURT | 7
orange blossom honey, chia seeds

MAPLE-CURED BACON ROLL | 6

AVOCADO, GRILLED HALLOUMI, SLOW ROAST TOMATO | 10
on sourdough toast

EGGS BENEDICT / FLORENTINE / ROYALE | 8 / 12
available for lunch

GREEK YOGHURT & GRANOLA | 6.5
berries & banana (coconut yoghurt available)

CUMBERLAND SAUSAGE ROLL | 6

SEVERN & WYE SMOKED SALMON | 12
scrambled eggs

TOASTED CRUMPETS | 5
homemade jam

LUNCH SMALL PLATES

FROM MIDDAY

CRUDITÉS | 6
whipped hot smoked salmon

BEETROOT CARPACCIO | 7
pistachio dressing

TOMATO, BASIL & OLIVE ARANCINI | 6

TUNA TARTARE, AVOCADO | 9 / 16
mango & chilli salsa

ROAST BUTTERNUT SQUASH | 7
ricotta, balsamic peppers, seeds

GORDAL OLIVES | 5
orange & jalapeño

SOURDOUGH | 4
olive oil

POTTED SHRIMP, PICKLED FENNEL & CUCUMBER | 9
granary toast

CAESAR SALAD | 8 / 12
+ avocado & chicken | 10 / 15

BLACK FIG, PARMA HAM & BURRATA | 9
purple basil

LARGE PLATES

GRILLED LOCH DUART SALMON, BEETROOT SLAW | 17
horseradish & green sauce

CHICKEN, LEEK, CIDER & TARRAGON PIE | 14

TRUFFLE & PORCINI TAGLIATELLE | 12 / 18

GRILLED AUBERGINE & GREEN COUS COUS | 16
dill yoghurt, molasses

BEEF TAGLIATA, ROCKET | 18
aged parmesan & datterini tomato

CHICKEN PAILLARD, IMAM BIYALDI | 16
mint yoghurt

EGGS BENEDICT / FLORENTINE / ROYALE | 8 / 12

ON THE SIDE

FRIES | 4.5
add truffle | 6

STEAMED SPINACH | 5
red chilli

TOMATO, MANCHEGO & ALMOND | 6

SIMPLE GREEN SALAD | 5

DESSERT

CREMA CATALANA | 7.5
blackberries

PEAR AND CHOCOLATE TART | 7.5
crème fraîche

ORANGE & ALMOND CAKE | 7.5
mascarpone & rhubarb

HONEYCOMB ICE CREAM | 6
chocolate sauce

CHOCOLATE TRUFFLES | 6

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team. If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team for assistance when selecting menu items.

Design Centre, Chelsea Harbour would like to thank the following for their contribution to the FT How To Spend It Restaurant:

'Galaxy' wallcovering (SC0001 WP88423), charcoal, Scalamandré at Stark Scalamandré. Banquettes: (front) 'Vassily' fabric (71362/001), anthracite, Créations Métaphores at Abbott & Boyd and 'Hallerbos' fabric (821), noir, Kravet; (reverse) 'Totem' fabric (F3374001), noir, Pierre Frey; (trim) 'Harbour' cord (981-56506), ebony, Samuel & Sons. 'Lucid' table light, alabaster and bronze, CTO Lighting at Fox Linton.

'Vine Black' and 'Bone Black' paints, Zoffany

Chandelier: 'Ebony' cut fringe (36012-9800) and (36012-9900), Houllès

Sound system speakers: HYLIXA by Node

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BOTANICAL DRINKS

G'N'T 8.5 Hepple Gin, London Essence Co. tonic	BELLINI 8 damson & blackberry	EVERLEAF SPRITZ 7 Everleaf 0%, cardamom & apple, soda
ALICE IN WONDERLAND 8 Douglas Fir vodka, elderflower, sparkling wine	NO'GRONI 8 Seedlip Spice, Aecorn bitter, aromatic	WHITE PORT 'N' TONIC 7.5 Graham's white port, basil, LEC tonic

READY TO DRINK

GINGERELLA GINGER ALE 4.5	KARMA LEMONADE 4	FIX8 KOMBUCHA 5.5 strawberry tulsi
WHITEHOLE MINERAL WATER 750ml 4.5 still or sparkling	RAMONA RUBY SPRITZ 7.5 grapefruit 7.5%	COKE, DIET COKE 4
LUCKY SAINT 0.5% ABV LAGER 5		CRATE LAGER 5

SPARKLING

125ml glass / 750ml bottle

AMORI PROSECCO, VINICOLA 6.5 - 35 Italy NV	JOSEPH PERRIER ROYALE BRUT 13 - 72 Champagne NV
LOUIS ROEDERER BRUT 1ER 14 - 80 Champagne NV	

ROSÉ

175ml glass / 750ml bottle

AMORI PINOT GRIGIO ROSÉ 5.75 - 24 Italy 2018

WHITE

175ml glass / 750ml bottle

NAVARRA PLENO, PRINCIPE DE VIANA | 5.75 - 24
Viura, Chardonnay, Spain 2018

VERDICCHIO DEI CASTELLI DI JESI CLASSICO | 6.75 - 28
Pontemagno, Italy 2018

FIANO, CANTINE PAOLO LEO | 7.75 - 32
Carlomagno, Italy 2018

UVAS DEL SOL PINOT GRIGIO | 8.25 - 35
Zuccardi, Argentina 2018

RED

175ml glass / 750ml bottle

NAVARRA PLENO, PRINCIPE DE VIANA | 5.75 - 24
Tempranillo, Spain 2018

MERLOT/SYRAH CÔTES DE GASCOGNE | 6.75 - 28
Domaine du Mage, France 2016

UVAS DEL SOL MALBEC | 7.75 - 32
Zuccardi, Argentina 2018

FEDELE NERO D'AVOLA, (organic) | 8.5 - 37
Terre Siciliane, Italy 2017

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