

In Room Breakfast (7-10:30)

Please note all-inclusive breakfast diners a 10 GBP supplement per person will be applied when ordering in-room breakfast.

Please note all-inclusive breakfast diners can choose one item per person.

Full English breakfast | 30

Include toast/hot drink and Juice of your choice

Sausage, bacon, roasted tomatoes, mushroom, baked beans, hash brown
Choose your egg – boiled - poached, fried, or scrambled.
Choose your sausage – Cumberland / halal beef or chicken

Vegetarian Breakfast (VG) | 25

Include toast/hot drink and Juice of your choice

Vegetarian sausage, roasted tomatoes, mushroom, baked beans, hash brown

Smashed Avocado, & Sourdough Toast (VG) | 19

Smashed avocado with chilli, coriander
Add poached egg | 3

Buttermilk Pancake (V) | 22

Seasonal berries, whipped cream & maple syrup

Homemade Waffle (V) | 22

Chocolate & hazelnut spread & summer berries

Porridge Oats (VG) | 15

Blueberry compôte

Eggs Benedict | Florentine | Royal | 24

Poached eggs, English muffin, hollandaise & choice of ham, spinach, or smoked salmon

Smoked Salmon & Scrambled Egg | 26

Sourdough bread & chives

Omelette | 19

Your choice of – spinach, tomato, onion, ham, mushroom & Cheddar

Two Eggs of Your Choice | 14

Boiled, poached, fried, or scrambled.

CHAMPAGNE & SPARKLING WINES

	125ml	750ml
Prosecco Via Vai, Italy	9.5	58
Lanson Pere et Fils Brut, France	17.5	80
Moët & Chandon Brut NV, France		115
Veuve Clicquot NV, France		140
Moët & Chandon Rose, France		165
Dom Pérignon, France		450

HOT DRINKS

Coffee | 5

Espresso | Cappuccino | Late | Macchiato | Americano | Flat White |

Teas & Infusions | 4.5

Please ask for our curated selection of teas and infusions

SOFT DRINKS

San Pellegrino 6 | Acqua Panna 6 | Coke 5 | Diet Coke 5 | Ginger Beer 5 |
Ginger Ale 5 | Lemonade 5 | Orange Juice 5 | Apple Juice 5

SMALL PLATES

Roast Beetroot Hummus (VG) | 12

Selection of seasonal crudities & breads

Smashed Avocado & Tomato Bruschetta (VG) | 12

Sourdough bread & basil dressing

Sticky Chicken Wings | 16

Vegetable crudities & ranch dressing

Gambas Al Ajillo | 18

Head on prawns with garlic & chilli

Calamari Fritti | 16

Lightly dusted & freshly fried squid served with lemon mayonnaise

Charcuterie Board | 24

Cured meats, British cheddar, fruit chutney & sourdough bread

Grilled Vegetable Board | 20

Marinated peppers, courgettes, aubergine & sourdough bread

Caesar Salad (V) | 17

Baby gem lettuce, Caesar dressing, anchovies, croutons & parmesan
Add smoked salmon / chicken / prawns | 5

Buddha Bowl (VG) | 17

Edamame beans, avocado, beetroot, spiced pumpkin, baby spinach & quinoa
Add smoked salmon / chicken / prawns | 5

MAINS

Stone Baked Pizza Margarita (V) | 19

San Marzano tomatoes, Mozzarella & basil

Wagyu Beef Burger | 28

Brioche bun, lettuce, tomato, dill pickle, tomato relish & fries

Steak Sandwich | 28

Sourdough bread, onion chutney, grain mustard, wild rocket & fries

Avocado & Chicken BLT Sandwich | 23

Back bacon, chicken, beef tomato, smashed avocado, lettuce & fries

Butter Chicken & Basmati Rice | 27

Naan bread & crispy onions

Chicken Katsu Sandwich | 23

Panko breaded chicken, cabbage, Tonkatsu sauce & fries

Prawn, Lobster & Avocado Roll | 29

Lemon, Yuzu mayonnaise & fries

Beer Battered Fish & Chips | 25

Camden pale ale batter, tartare sauce, garden peas & triple cooked chips

Stir Fried Vegetable Udon noodles (VG) | 20

35 Day Aged Grass Fed Sirloin Steak 280g | 40

Hand cut chips & peppercorn sauce

SIDES

Skin on French fries | 7 Hand Cut Chips | 7 Tender Stem Broccoli | 7
Mix Leaf Salad | 7 Garden Salad | 7

DESSERTS

70% Valrhona Guanaja Chocolate Delice | 10

Amarena cherry compôte

Sticky Toffee Pudding | 10

Toffee sauce & clotted cream ice cream

Glazed Lemon Tart | 10

Raspberries & vanilla crème fraiche

British & Continental Cheeses | 16

WHITE WINE

Chenin Blanc, Stormy Cape, S. Africa
Pinot Grigio Venezia, Italy
Chardonnay, Australia
Sauvignon Blanc, N. Zealand

175ml	750ml
9.5	36
10.5	40
11	42
13	50

RED WINE

Shiraz 21 Tooma River, Australia
Cabernet Sauvignon, Chile
Merlot Reserva, Leyda, Chile
Chianti, Castellani, Italy

175ml	750ml
9.5	38
10.5	40
11	42
13	50

ROSE WINE

Whispering Angel, France Provence

175ml	750ml
15	58

BEERS

Peroni, Italy
Meantime Lager, England

330ml
7.5
7.5



THE
**CHELSEA
HARBOUR**
HOTEL
LONDON

In Room Dining Menu

Late night dining & drinks 22:30-6am

Pumpkin Soup (VG) | 12
Roasted pumpkin soup

Sticky Chicken Wings | 16
Vegetable crudities & ranch dressing

Chicken Gyoza | 14
Ginger & soy

Vegetable Gyoza (V) | 14
Ginger & soy

Sweet & sour Chicken | 24
With Steamed rice

Chicken & mushroom Linguine | 24
Creamy mushroom sauce

Stir Fried Vegetable Udon noodles (VG) | 20

Beef Stroganoff | 25
Creamy mash potato

Stone Baked Pizza Margarita (V) | 19
San Marzano tomatoes, Mozzarella & basil

Valrhona Dark Guanaja Chocolate Delice | 10
Amarena cherry compôte

Glazed Lemon Tart | 10
With raspberries & vanilla crème fraîche

British & Continental Cheeses | 15

MINIATURE SPIRITS: 50ml

Bombay Sapphire / Absolut Blue / Jack Daniels // Johnnie Walker
Black / Glenmorangie / Bacardi Carta Blanca / 14

BEERS

Peroni, Italy / Meantime Lager, England

330ML
7.5

RED WINE

Cabernet Sauvignon, Chile
Chianti, Castellani, Italy

750ML
40
50

WHITE WINE

Pinot Grigio Venezia, Italy
Sauvignon Blanc, N. Zealand

750ml
40
50

CHAMPAGNE & SPARKLING WINES

Prosecco Via Vai, Italy
Moët & Chandon Brut NV, France

125ml	750ml
9.5	58
	115

SOFT DRINKS

San Pellegrino 6 | Acqua Panna 6 | Coke 5 | Diet Coke 5 | Ginger Beer
5 | Ginger Ale 5 | Lemonade 5 | Orange Juice 5 | Apple Juice 5

ALL DAY DINING

10:30 – 22:20

LATE NIGHT MENU

11pm – 06:30am

DRINKS MENU

24 HOURS

Please allow 45 minutes for the delivery of your order

An in room dining charge of 4.50 will apply to each separate order and a discretionary service charge of 12.5% will be added to your final bill.

ALLERGIES & DIETARY REQUIREMENTS

We are committed to using sustainable and ethical ingredients. Please advise a crew member before ordering if you have any specific food allergies or dietary requirements and we would be delighted to assist you with further detailed information on all ingredients used in our dishes or drinks on the menu. Please note our dishes are not produced in an entirely allergen free environment.

EXTERNAL FOOD SUPPLIES

We are unable to reheat any food items produced externally nor are any external suppliers allowed on the bedroom floors and items must be collected from the lobby. Should you request china, cutlery or glassware to consume externally provided items, a £6.50 delivery and cleaning charge will apply.

WEIGHTS & MEASURES ACT 1995

All spirits are served in 50ml unless otherwise stated. Wines and Champagnes are served in 175ml. Vintages are subject to change and all subject to availability.

All prices are in £ sterling and include VAT at the standard rate.