

EXPRESS LUNCH

main course + drink £10
monday - friday 12-5pm

beef burger, fries (asiago cheese +£1 pancetta +£1)

black quinoa, avocado, goat's cheese, beetroot (v) (gf)

wild mushroom, porcini linguine, truffle oil (vegan)

smoked aubergine and tomato risotto (gf)

chicken breast, puy lentils, carrot, leek, citrus thyme jus (gf)

margherita pizza or pepperoni and chilli honey pizza

staropramen lager bottled beer

glass of red wine or white wine, soft drink, or bottled water

TO START

nocellara olives (vegan) (gf) 3.5

rosemary pizza bread (vegan) 4

zucchini fritti, chilli, basil mayo (v) 4.5

calamari fritti, coriander, fresh chilli, basil mayo 8.5

burrata, san marzano heirloom tomato, rye, basil oil (gf) 9.5

steak tartare, gherkin, mustard, truffled egg yolk confit 9.5

tuna tartare, avocado, chilli, tamari, shaved radish, 10.5

pink grapefruit (gf)

dog treats - organic "lily's kitchen" biscuits  2

Want to win a Bottomless Brunch for Two?

Simply follow & tag us (@goatchelsea) in your selfie or group photo – wining or dining! – on Instagram to be in the change of winning.

The winner will be announced at the beginning of next month ... get snapping!

GOAT

DINE

MAINS

black quinoa salad, avocado, chilli, beetroot, butternut squash, 14.5

goat's cheese, rocket, tomato (v) (gf)

wild mushroom, porcini linguine, fresh tarragon, truffle oil (vegan) 15.5

smoked aubergine and tomato risotto, fresh burrata (gf) 15.5

chicken breast, puy lentils, carrot, leek, citrus thyme jus (gf) 17.5

poached cod, roasted san marzano tomato, crispy samphire, 19.5

zucchini and leek ragu (gf)

beef fillet (190gm), baby carrots, roasted beetroot, spinach, 23.5

onion, pepper sauce (gf)

opening hours

restaurant: 12pm – 10:30pm last orders daily

main bar: 5pm thursday, 5pm friday, 3pm saturday

chelsea prayer room: 5pm to late

all prices include vat at the current rates. a discretionary service charge of 12.5% will be added to your bill, every penny of which goes to our staff because we love them

SIDES

fries, smoked paprika rub (vegan) 4.5

broccoli, chilli, garlic, shaved almonds (vegan) (gf) 4.5

truffled mashed potato (gf) 5.5

parmesan polenta fries, truffled mayo 5.5

truffled macaroni and cheese 7.5

PIZZA

bufala campana, pesto 12.5

prosciutto cotto, mushroom, oregano, white or tomato base 13.5

smoked aubergine, italian peppers, fresh tomato, pesto 13.5

toasted pine nuts, micro rocket, butternut cream (vegan)

goat's cheese, caramelised onion, smoked aubergine, 13.5

micro coriander, white base (v)

pepperoni, n'duja, fresh oregano, mozzarella 14.5

gorgonzola, italian fennel sausage, mushroom, truffle oil 14.5

san daniele ham, burrata, pesto 16.5

bresaola, parmesan, pesto, rocket, truffle oil, white base 16.5

if you'd rather have a red/white base – let us know

gluten free pizzas are available on request (not suitable for coeliacs)

DESSERT

pancakes, berries, maple syrup, coconut cream (gf) (vegan) 7.5

blueberry, vanilla cheesecake, raspberry coulis (gf) 7.5

tiramisu, madeira, coffee liqueur 7.5

chocolate pistachio brownie, pistachio gelato (v) (gf) 7.5

sticky toffee pudding, vanilla gelato (v) 7.5

gelato sundae - chocolate, pistachio, vanilla, caramel (v) 7.5

sorbet – seasonal flavours (vegan) 7.5

if you have any type of food allergy, please inform a member of staff so we can advise suitable dishes