

SPARKLING	125ml	Bottle
PROSECCO BRUT, ANTONIO FATTORI <i>Italy</i>	7	35
CHARDONNAY-PINOT NOIR, JEAN-LOUIS DENOIS <i>Méthode Traditionelle, France</i>	8.5	38
PERRIER-JOUET GRAND BRUT <i>Champagne, France</i>	12	50
TAITTINGER BRUT <i>Champagne, France</i>		58

WHITE	175ml	250ml	Bottle
SAUVIGNON BLANC, DOMAINE DE VALENSAC <i>2017, France</i>	6	7.5	22
PINOT GRIGIO <i>2018, Verona, Italy</i>	7	8	23
VIOGNIER, LES YEUSES <i>2017, Languedoc-Roussillon, France</i>	7.5	8.5	24
PICPOUL DE PINET, DOMAINE REINE JULLIET <i>2018, France</i>	7.5	8.5	24
CHARDONNAY, MACON VINZELLES <i>2017, Burgundy, France</i>	8	9.5	27
POUILLY FUMÉ, SÉGUIN <i>2017, Loire, France</i>			39
CHABLIS, FRANCIS BOUDIN <i>2017, Burgundy, France</i>			42
SANCERRE, DELAPORTE <i>2018, Loire, France</i>			44

HOT DRINKS & SOFT DRINKS	
SUPERFOOD LATTE <i>matcha / chai / turmeric / beetroot</i>	3.2
CAPPUCINO/LATTE/FLAT WHITE	3
ESPRESSO	2.6
LOOSE LEAF TEAS <i>English breakfast / earl grey / peppermint / lemongrass & ginger / green sencha / goji & pomegranate / apple loves mint / fresh mint</i>	2.9
DASH SPARKLING WATER <i>blackcurrant, lemon, cucumber or raspberry</i>	2.9
FRANKLINS JUICES <i>apple & rhubarb / strawberry & raspberry / lemon & elderflower / orange & grapefruit</i>	2.9
STILL OR SPARKLING WATER 330ML / 750ML	2 / 3.5
COKE / DIET COKE	2.8
FRANKLINS GINGER BEER	2.9
GINGER ALE	2.8

CLASSIC COCKTAILS

COSMOPOLITAN <i>Vodka, Orange Liqueur & Cranberry</i>	7.5
MARGARITA <i>Tequila, Orange Liqueur & Lime</i>	7.5
MOJITO <i>Rum, Mint, Lime & Soda</i>	7.5
GIN OR VODKA MARTINI <i>Choose your flavour - cucumber, lychee or your own twist</i>	10.5
CAIPIRINHA <i>Cachaça, Sugar & Fresh Lime</i>	9
BLOODY MARY <i>Vodka, Tomato Juice & Spice</i>	7.5
APEROL SPRITZ <i>Aperol, Soda & Prosecco</i>	9
DAIQUIRI <i>Rum, Lime & Fresh Fruit</i>	9.5
OLD FASHIONED <i>Whiskey, Sugar & Bitters</i>	10
ESPRESSO MARTINI <i>Espresso, Vodka & Kahlua</i>	10.5
TOM COLLINS <i>Gin, Lemon & Soda</i>	8
SIDE CAR <i>Brandy, Cointreau & Lemon Juice</i>	10.5
CUBA LIBRE <i>Rum, Lime & Coke</i>	8.5
COCKTAIL OF THE WEEK <i>(See blackboards, not in happy hour)</i>	7

COURTYARD COCKTAILS

SYDNEY SAGE <i>Tequila, Honey, Lime Juice & Sage</i>	7.5
BEET IT <i>Vodka, Aperol, Strawberry Puree, Lemon Juice, Beetroot Juice, Egg White</i>	8
APPLE JACK <i>Jack Daniels Single Barrel, Amaretto, Apple Juice, Lemon Juice</i>	9
NEGRONI SOUR <i>Tanqueray Gin, Campari, Vermouth, Orange Juice, Egg White</i>	9
CLOCKWORK ORANGERY <i>Broken Clock Vodka, Aperol, Lime Juice, Orange Juice, Maple Syrup</i>	10
NUTCRACKER <i>Spiced Rum, Pistachio Syrup, Lime Juice, Chocolate Bitters</i>	10
HIBISCUS AND PLUM SOUR <i>Pisco, Hibiscus & Plum Syrup, Lemon Juice, Egg White</i>	10
<u>HOT COCKTAILS</u>	
THE CHELSEA PIE <i>Spiced Rum, Frangelico Liqueur, Apple Juice & Spices</i>	8
THE COURTYARD HOT CHOCOLATE <i>Pampero Rum, Kahlua, Hot Chocolate, Chilli, Cayenne Pepper</i>	9.5
<u>FIZZY COCKTAILS</u>	
SLOE SPRITZ <i>Sloe Gin, Lemon Juice, Tonic Water, Prosecco</i>	8
BLUEBERRY FIZZ <i>Blueberry Syrup, Lemon Vodka, Prosecco</i>	8.5

BEERS & CIDERS

MAHOU DRAUGHT LAGER <i>5.1% 2/3 pint</i>	<i>5.5</i>	SIREN CRAFT BREW <i>YU LU Pale Ale</i> <i>3.6% 330ml</i>	<i>5.5</i>
PERONI <i>330ml</i>	<i>5</i>	WIGNAC NATURAL CIDER <i>330ml</i>	<i>5</i>
CORONA <i>330ml</i>	<i>5</i>	WIGNAC ROSE CIDER <i>330ml</i>	<i>5</i>
GOOSE ISLAND IPA <i>355ml</i>	<i>5</i>	ORCHARD PIG CIDER <i>REVELLER 4.5% medium 500ml</i>	<i>5.5</i>
		ORCHARD PIG CIDER <i>TRUFFLER 6% medium 500ml</i>	<i>5.5</i>

SHOTS

£4

TEQUILA
SAMBUCA
LEMONCELLO
CAFÉ PATRON
BABY GUINNESS <i>Kahlua & Baileys</i>
B-52 <i>Cointreau, Baileys & Kahlua</i>
B-55 <i>Absinth, Baileys & Kahlua</i>
FLATLINER <i>Tequila, Sambuca & Tabasco</i>
SLIPPERY NIPPLE <i>Grenadine, Sambuca & Baileys</i>

RED

175ml 250ml Bottle

MERLOT, LA PINEDE <i>2017, Languedoc-Roussillon, France</i>	<i>6</i>	<i>7.5</i>	<i>22</i>
PRIMITIVO, SALENTO CANTINE DE FALCO <i>2018, Italy</i>	<i>6.5</i>	<i>8</i>	<i>23</i>
MALBEC, FABRICE DUROU <i>2017, France</i>	<i>7</i>	<i>8.5</i>	<i>26</i>
CHATEAU PUYBARBE, CUVÉE APANAGE <i>2015, Cotes de Bourg, France</i>	<i>7</i>	<i>9</i>	<i>26</i>
RIOJA, RUCONIA <i>2010, Rioja, Spain</i>	<i>7</i>	<i>9</i>	<i>26</i>
MINERVOIS <i>2017, France</i>	<i>8</i>	<i>10</i>	<i>27</i>
CHIANTI, LE FIORAIE <i>2012, Tuscany, Italy</i>			<i>42</i>
MARSANNAY, DOMAINE HUGUENOT <i>2015, Burgundy, France</i>			<i>50</i>
GEVREY CHAMBERTIN HUGUENOT <i>2013, Côte d'Or Burgundy, France</i>			<i>64</i>

ROSE

175ml 250ml Bottle

GRENACHE-CINSAULT, DOMAINE SAINT FELIX <i>2018, France</i>	<i>6</i>	<i>7.5</i>	<i>23</i>
MIP CLASSIC <i>2018, Côtes-de-Provence, France</i>	<i>7</i>	<i>9</i>	<i>27</i>

125ml glass available on request

BAR FOOD

- PITTED MIXED OLIVES 3.5
with toasted sourdough
- SPICED MIXED NUTS 3.5
- ROASTED PADRON PEPPERS 5.5
with parmesan cheese
- GREEN HUMMUS 5.5
with toasted sourdough
- WILD MUSHROOM & TRUFFLE CROQUETES 5.5
- CRUNCHY CAULIFLOWER FLORETS 4.5
with Korean soy sauce
- SQUID AND PRAWN SHICHIMI TEMPURA 6.5
with lime & wasabi mayonnaise
- ROSEMARY AND SALT FOCACCIA 4.5
with balsamic & olive oil
- GALLOWAY MINI BURGERS 6.5
with cheese, onion marmalade & pickle
- STEAK AND CHIPS 6.5
with bearnaise sauce

Happy Hour

Mon - Fri 5:30pm - 7:30pm
2 for £10 on our signature cocktails
2 for 1 on selected beers
(must be same drink)



THE CHELSEA COURTYARD
BISTRO & BAR

DRINKS & BAR FOOD



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