



THE CHELSEA COURTYARD
BISTRO & BAR

ALL DAY MENU

Available Sunday - Tuesday 12pm till 7:30pm
Wednesday - Saturday 12pm till 9:30pm

PITTED MIXED OLIVES
toasted sourdough

3.5

GREEN HUMMUS
grilled pitta bread

5.5

ROSEMARY AND SALT
FOCACCIA
balsamic & olive oil

4.5

STARTERS & SHARING PLATES

SEASONAL SOUP
fresh herbs & grilled bread

6

PUMPKIN RAVIOLI
*mustard apricot, crispy sage &
rocket*

7.5

CHICKEN TIKKA
SKEWERS
coriander chutney

7.5

GRILLED PRAWN &
BLACK RICE RISOTTO
parmesan & gremolata

10.5

ROASTED HERITAGE
BEETS
labneh yogurt, hazelnuts & dill

6.5

SLOW BBQ PORK BELLY
apple, parsley & mint salad

9.5

MAINS

SEASONAL VEGETABLE
TAGLIATELLE
sofrito, parmesan & fresh herbs

13.5

"JAPANESE"
FISH AND CHIPS
*togarashi beer batter, pea stew,
lemon & tartar sauce*

14.5

MISO GRILLED CHICKEN
BURGER
kimchi cabbage, coriander & chips

12.5

CLASSIC CAESAR SALAD
*grilled chicken, lettuce, anchovies,
soft eggs, parmesan, croutons &
dressing*

12.5

add bacon + 3

CATALAN FISH STEW
"SUQUET DE PEIX"
*white fish, mussels, prawn, saffron,
grains & grilled bread*

18.5

THE COURTYARD BURGER
*6oz aged beef with applewood
cheese, red onion, tomato, lettuce,
relish & chips*

13.5

add bacon + 3

SIDES

ROASTED GARLIC MUSHROOMS 3.5

MIXED LEAF SALAD 3.5

TENDER STEAM BROCCOLI WITH
GARLIC, CHILLI 4

SKIN ON CHUNKY CHIPS 4

SWEET POTATO FRIES 4

SAUTE SPINACH & KALE 4

DESSERTS

CLEMENTINE CHOCOLATE FOUNDANT
vanilla ice-cream 8.5

SPICED RED WINE POACHED PEAR
chocolate & cardamom crumb 6.5

2 SCOOPS OF ICE-CREAMS OR
SORBETS 4.5
*ice-cream - chocolate / strawberry / banana
sorbet - mandarin / blackcurrant*



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BREAKFAST

Available Wednesday - Friday 9am till 12pm
Saturday & Sunday Brunch Available till 4pm

THE COURTYARD BREAKFAST

*fried eggs, Cumberland sausage,
smoked streaky bacon, hash
potato, roasted tomato, portobello
mushroom, baked beans & toast*

13.5

THE COURTYARD
VEGGIE BREAKFAST

*poached eggs, avocado, grilled
halloumi, hash potato, broccoli,
roasted tomato, portobello
mushroom, baked beans & toast*

12.5

WARM BUTTER CROISSANT

butter and/or jam

3.5

ham & cheese

4.5

COCONUT PORRIDGE (GF)

*with seasonal fruits, maple syrup & coconut
oil*

6.5

EGGS BENEDICT

*honey roast ham, two poached eggs, muffin,
hollandaise sauce & watercress*

9.5

EGGS ROYALE

*Severn & Wye smoked salmon, two poached
eggs, muffin, hollandaise sauce & watercress*

9.8

EGGS FLORENTINE

*sauté spinach, two poached eggs, muffin,
hollandaise sauce & rocket*

9.2

SOURDOUGH TOAST

jam & butter

3.5

FLUFFY ORANGE PANCAKES

*caramelised banana, dulce de leche drizzle &
green pistachios*

9.80

SMOKED SALMON & TOAST

with watercress & lemon

9.3

TWO EGGS ANY STYLE

*scrambled, poached or fried
on sourdough toast*

6.95

CRUSHED AVOCADO

*on sourdough toast with poached egg, cherry
tomato, radish & coriander*

9.3

ADDITIONALS

- MUSHROOMS, EGG, BAKED BEANS, SPINACH, KALE

2

- AVOCADO, HALLOUMI, SAUSAGE, BACON, SMOKED SALMON

3

FRESH JUICES

GREEN GODDESS

apple, cucumber and kale

5.5

REJUVENATING ROOT JUICE

beet, carrot, orange, lemon, turmeric, ginger

5.5

CARROT, ORANGE & GINGER

5.5

GRANNY SMITH APPLE

5

PINK GRAPEFRUIT

5

ORANGE

4

ANY JUICE COMBINATION

5

TEA AND COFFEE

ESPRESSO

2.6

AMERICANO

2.8

CAPPUCCINO

3

LATTE

3

FLAT WHITE

3

MOCHA

3.5

MATCHA/CHAI/TURMERIC LATTE

3.2

BEETROOT LATTE

3.2

HOT CHOCOLATE

3.3

LOOSE LEAF TEAS

2.9

- ENGLISH BREAKFAST

- EARL GREY

- LEMONGRASS & GINGER

- GREEN SENCHA

- GOJI & POMEGRANATE

- PEPPERMINT

- APPLE LOVES MINT

- FRESH MINT

ALTERNATIVE MILK:

+0.5

- ALMOND, COCONUT, SOYA, OAT