



PUB FEASTING MENU

SUMMER

Available for Monday-Saturday bookings only

48 *per person*

Served family style

Wildfarmed Sourdough, Confit Garlic & Rosemary Butter

TO START

Sausage Rolls, Pub Sauce

Niçoise Salad

MAIN

Grilled Chicken, Parsley & Garlic Butter, Lemon

Shepherd's Pie

Individually plated option for vegetarian guests:

Portobello Mushroom, Roscoff Onion, Peas, Tarragon, Pangrattato

Fries | Seasonal Greens | Gravy

SWEET THINGS

Bramley Apple & Raspberry Crumble, Clotted Cream

[CLICK FOR CALORIES](#)

CH

@THEBUILDERSARMSHELSEA

THE BUILDERS ARMS

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.



FEASTING MENU ONE

SUMMER

Available for Monday-Saturday bookings only

60 *per person*

Served family style

Wildfarmed Sourdough, Confit Garlic & Rosemary Butter

TO START

Legghorn Chicken Scotch Egg, Mustard Mayonnaise
Grilled Courgettes, Whipped Ricotta, Lovage, Walnuts

MAIN

Grilled Chicken, Espelette Pepper Butter
Angus Flat Iron, Grilled Roscoff Onions

Individually plated option for vegetarian guests:

Portobello Mushroom, Roscoff Onion, Peas, Tarragon, Pangrattato

Fries | Ed's Veg Salad Leaves | Petit Pois a La Française | Peppercorn Sauce | Béarnaise

SWEET THINGS

Honey Sponge Pudding, Whisky Poached Peaches, Jersey Cream

[CLICK FOR CALORIES](#)

CH

@THEBUILDERSARMSCHelsea

THE BUILDERS ARMS

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.



FEASTING MENU TWO

SUMMER

Available for Monday-Saturday bookings only

80 *per person*

Served family style

Wildfarmed Sourdough, Confit Garlic & Rosemary Butter

TO START

Whipped Smoked Cod's Roe, Radishes

Globe Artichokes, Aioli

MAIN

Grilled Chicken, Espelette Pepper Butter

Angus Prime Rib, Grilled Roscoff Onions

Individually plated option for vegetarian guests:

Portobello Mushroom, Roscoff Onion, Peas, Tarragon, Pangrattato

Rosti Potatoes | Ed's Veg Salad Leaves | Grilled Hispi Cabbage | Ratatouille

Bone Marrow Béarnaise | Madeira Gravy

SWEET THINGS

Pump Street Chocolate Mousse, Olive Oil Sable

[CLICK FOR CALORIES](#)

CH

@THEBUILDERSARMSHELSEA

THE BUILDERS ARMS

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.



SUNDAY FEASTING MENU

SUMMER

Available for Sunday bookings only

60 *per person*

Served family style

Wildfarmed Sourdough, Confit Garlic & Rosemary Butter

TO START

Legghorn Chicken Scotch Egg, Mustard Mayonnaise
Grilled Courgettes, Whipped Ricotta, Lovage, Walnuts

ROASTS

Angus Beef Rump, Horseradish Crème Fraîche
Chicken, Parsley & Lemon Bread Sauce

Individually plated option for vegetarian guests:

Portobello Mushroom, Roscoff Onion, Peas, Tarragon, Pangrattato

Roast Potatoes | Yorkshire Puddings | Seasonal Greens
Madeira Gravy | Roasted Beets & Carrots

SWEET THINGS

Bramley Apple & Raspberry Crumble, Clotted Cream

[CLICK FOR CALORIES](#)

CH

@THEBUILDERSARMSHELSEA

THE BUILDERS ARMS

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.

BOLT - ONS

Severn & Wye Smoked Salmon, Neal's Yard Crème Fraîche,
Pickles, Rye *(minimum of 10)* +75 *serves four to six*

Neal's Yard Cheese Board, Boozy Fruit Chutney +75 *serves four to six*



@THEBUILDERSARMSHELSEA

THE BUILDERS ARMS

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.