



PUB FEASTING MENU

SUMMER

Served family style

Sourdough, Whipped House Butter

TO START

Heritage Tomato Tart, Graceburn
Sage & Pork Scotch Egg, Roasted Plum & Apple Ketchup

MAIN

Roast Chicken, Lemon & Espelette Pepper Butter
Builders Arms Cottage Pie

Individually plated option for vegetarian guests:

Charred Aubergine, Kohlrabi & Herb Coleslaw

Fries & Aioli | Seasonal Greens | Ed's Veg Mixed Leaf Salad

SWEET THINGS

Basque Cheesecake, Fresh Raspberries

CH

@THEBUILDERSARMSCHELSEA

THE BUILDERS ARMS

Allergies? Please tell your server.



FEASTING MENU ONE

SUMMER

Served family style

Sourdough, Whipped House Butter

TO START

Heritage Tomato Tart, Graceburn
House Terrine, Pickles, Toast

MAIN

Angus Flat Iron, Peppercorn Sauce
Roast Chicken, Lemon & Espelette Pepper Butter

Individually plated option for vegetarian guests:

Charred Aubergine, Kohlrabi & Herb Coleslaw

Hand-Cut Chips | Buttered Mash | French Beans & Greens
Ed's Veg Mixed Leaf Salad

SWEET THINGS

Black Forest Chocolate Brownie, Almond Ice Cream

CH

@THEBUILDERSARMSCHelsea

THE BUILDERS ARMS

Allergies? Please tell your server.



SUNDAY FEASTING MENU

SUMMER

Served family style

Sourdough, Whipped House Butter

TO START

Heritage Tomato Tart, Graceburn
Sage & Pork Scotch Egg, Roasted Plum & Apple Ketchup

ROASTS

Native Breed Beef Rump, Horseradish Crème Fraîche

Roast Chicken, Confit Garlic, Bread Sauce

Individually plated option for vegetarian guests:

Charred Aubergine, Kohlrabi & Herb Coleslaw

Madeira Gravy | Yorkshire Puddings
Garlic & Herb Roasted Potatoes | Vichy Heritage Carrots, Spring Greens

SWEET THINGS

Basque Cheesecake, Fresh Raspberries

CH

@THEBUILDERSARMSCHELSEA

THE BUILDERS ARMS

Allergies? Please tell your server.