a lollipop venue

Chelsea Funhouse

Welcome to your Funhouse: 3 floors food, drink and fun

On the ground floor we have **duck + champagne** for a relaxed dinner experience on 1st **Chelsea Black** for some disco and house vibes, and in the lower ground floor we have a secret WW2 cocktail bar: **The Bletchley**

A discretionary service charge of 12.5% percent will be added to your bill.
Please tell your server of any allergies in advance

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www.chelseafunhouse.com | 0208 0769 846 | 459 King's Road SW10 0LR

duck+ champagne

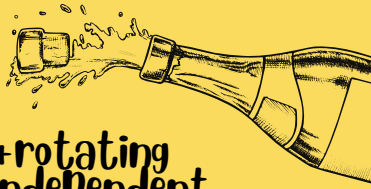
Truffle mac and cheese croquettes (v) 8
Duck charcuterie with pickles, chutney and bread (df/gf available) 12
Burrata with radicchio salad, hazelnut pesto (vegan available/v/gf) 10
Duck bao bun - sticky plum sauce, pickled daikon, spring onion, sesame 12
Roasted red and golden beetroots, sumac pickled onions, orange and mint (vegan/gf) 9
Skin on potato fries with szechuan salt and pepper, roasted garlic mayonnaise (gf/df) 5.5
Bloody Mary Heritage tomato salad with basil (vegan/gf) 6.5
Grilled flat bread with butter bean mash and dukkah (vegan) 6.5

British duck burger - slow roast pulled duck, bacon jam, pig in stuffing and spinach 14
French duck burger - slow roast pulled duck with grilled raclette cheese, onion chutney, cornichons and rocket 15
Veggie "Duck" burger - seitan with grilled raclette cheese, onion chutney, cornichons and rocket (v) 15
Duck fat loaded fries - slow roast pulled duck, hoisin sauce, spring onions, crispy shallots (gf/df) 14
Duck shawarma - with grilled flatbread, chopped salad, mint yoghurt, pickled chilli and red onion 17
Aubergine shawarma - with grilled flatbread, chopped salad, hummus, rose harissa and pomegranate (vegan) 16

Sweet Dark chocolate brownie, with caramelised chocolate, mascarpone cream 8

Our Set Menus

1 small plate + 1 large plate: 24
1 small plate + 1 large plate + 1 glass of Champagne: 35
1 small plate + 1 large plate + 1 dessert + 1 glass of Champagne: 41



+rotating independent champagne menu

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Brunch & Lunch

GO BOTTOMLESS ON BUBBLES AND MIMOSAS + COCKTAILS £35PP

OR

GO BOTTOMLESS ON CHAMPAGNE AND MIMOSAS + COCKTAILS £65PP

2h of bottomless - Thu-Sun - One drink at a time per person

Only on alcoholic drinks

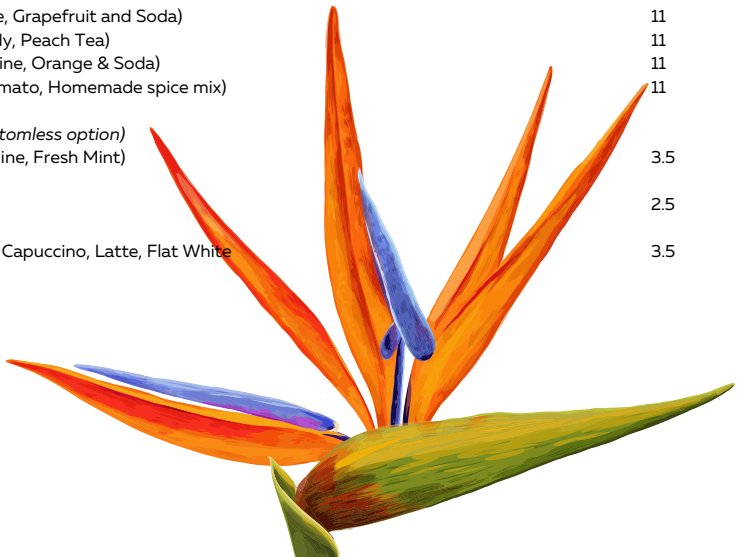
Food (12-5pm THU – Sun)

Full duck+champagne menu also available during brunch

Smoked salmon, scrambled duck egg, curried butter and toasted sourdough	13
English muffin with sausage patty, pork belly bacon jam, cheese, Burford brown egg	14
Classic French Toast with berry compote, orange yoghurt and pistachio	12
Rose harissa tofu scramble, avocado and cucumber salsa on toasted sourdough (vegan/ gf available)	12
Duck and chorizo hash with chipotle hollandaise and fried duck egg (gf/df available)	14
Bircher muesli- coconut, lime, mango and passionfruit (vegan/gf)	11

Brunch Drinks

Unicorn Vodka Cocktail (straight from our unicorn Gigi's mouth!)	10
Funhouse Prosecco	8 /42
Funhouse Mimosa	9
Paloma (Tequila, Blood Orange, Grapefruit and Soda)	11
Punchy Funhouse (Rum, Brandy, Peach Tea)	11
Aperol Spritz (Aperol, White wine, Orange & Soda)	11
Spicy Bloody Mary (Vodka, Tomato, Homemade spice mix)	11
(Hot drinks not included in bottomless option) Tea Pot (Black, Earl Grey, Jasmine, Fresh Mint)	3.5
Espresso	2.5
Espresso (Double), Americano, Capuccino, Latte, Flat White	3.5





...the new place to be

- Mail on Sunday

Signature Cocktails

Funhouse Picante 12.5
This is addictive - very! Passionfruit Spicy Margarita on the rocks

Indian Pisco Sour 12.5
From the mountains of Peru to the World's End

Saint Tropez 13
Gin based fresh and tangy drink with a hint of the deadly Absinthe

Old Fashioned Gone Bananas 13
Naughty, bold and bananas!

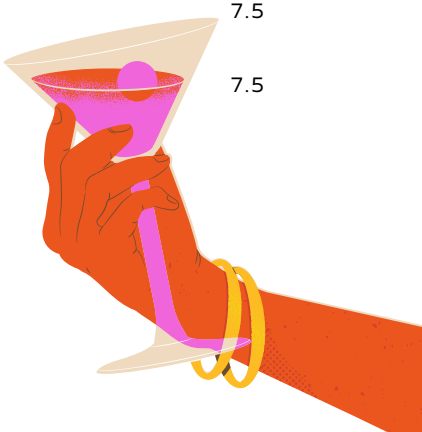
Chelsea Gin Sour 12.5
Not so classic basil gin sour

Versailles 14
Opulent and strong - Champagne based cocktail with home-made caramel peach Cognac and vanilla gold spray

Pinky Fun 12.5
Vodka, hibiscus, lime and ginger beer

Sprtiz - Zilch (0 ABV) 7.5
Bitter Orange Spritz, Citrus & Soda

Virgin Margo (0 ABV) 7.5
Butterfly, pea flower tea, all spice, kaffir lime leaf



more drinks

Espresso Martinis

ALL AT £13

Classic
Vodka, Espresso, Coffee Liqueur

Coffee and Spice
Cognac, Espresso, Chilli

After Blacks
Vodka, Espresso, Mint & Fernet

Jaffa Jaffa
Suze, Espresso & Chocolate

Indian Summer
Rum, Espresso, Apricot & Mango

Flat White Bro
Vodka, Espresso, Almond Milk and Vegan Baileys

Coffee and Cigs
Mezcal, Espresso and Smoked Ash

Longo
Vodka, Espresso, Coffee Liqueur

Salted Caramel Affogato
Vodka, Coffee, Vegan Ice Cream & Amaro

Irish Backstop
Irish Whiskey, Espresso, Vegan Cream

Coffee and Lines 0 ABV
Three Spirits, Espresso, Coffee Sherbet

Upside Down Pina Colada
Rum, Coconut, Falernum and Espresso Foam

Champagne

AT GREAT PRICES

Cuvèe Brut Piper-Heidsieck, Champagne, France	77
Cuvèe Rosè Brut, Laurent-Perrier, Champagne, France	130
Essentiel Blanc de Blancs Extra Brut, Piper-Heidsieck, Champagne, France	90
2006 Millésime, Rare Champagne, Champagne, France	400
Dom Pérignon 2008, Champagne, Champagne, France	190
Cristal 2008, Champagne, France	265



Wines

White

		Glass	Bottle
Light & Crisp	2019 `P` Pinot Grigio, Alpha Zeta, Veneto, Italy	8.5	42
	2019 Picpoul de Pinet, Domaine La Croix Gratiot, Languedoc, France	9.25	45
	2019 `Lugarara` Gavi di Gavi , La Giustiniana, Piemonte, Italy	11.5	58
Aromatic & Fruity	2019 Marlborough Sauvignon Blanc, Ribbonwood, New Zealand	9	45
	2019 `Maximin` Mosel Riesling, Maximin Grünhaus, Germany	10	50
	2018 Rías Baixas Albariño, Lagar de Pintos, Galicia, Spain	-	62
Rich & Bold	2019 Viognier, Maison Les Alexandrins, Northern Rhône, France	8.8	43
	2006 Chablis 1er Cru `Les Lys`, Domaine Daniel-Etienne Defaix, Burgundy, France	-	95

Red

Light & Crisp	2019 Pinot Noir IGP Pays d'OC, Mas La Chevalière, Languedoc, France	9.25	45
	2019 `Sant'Andrea` Barbera, Vigne Marina Coppi, Piemonte, Italy	-	64
Smooth	2019 Merlot/Corvina, Ponte Pietra, Veneto, Italy	7.7	38
	2016 Rioja Reserva, Izadi, Spain	9.5	47
	2018 Merlot, Fog Mountain, California, USA	12	60
Rich & Bold	2018 Mendoza Malbec, Kaiken Ultra, Arg.	11	52
	2016 `Closerie de Vaudieu` Châteauneuf-du-Pape, Château de Vaudieu, Southern Rhône, France	14	69
	2014 Saint-Émilion Grand Cru, Château Tour de Capet, Bordeaux, France	-	78

Rose

2019 Rosé de Syrah IGP Côtes de Thau, Les Vignes de L'Eglise, Languedoc, France	8	38
2019 `Terre di Monteforte` Pinot Grigio Rosato, Cantina di Monteforte, Veneto, Italy	9	42
2020 `Studio` Rosé , Miraval, Southern France	12	56

Sparkling

Prosecco, Extra Dry, Le Altane	8	42
Cuvèe Brut Piper-Heidsieck, Champagne, France	12.5	77

