



At Three Darlings, the menu is shaped by a lifetime spent around the table. Inspired by Jason and Irha Atherton’s daughters, who were born and raised in Chelsea, the dishes reflect a childhood immersed in exceptional food, travel, and culture. From long summers in Italy and Spain to time spent across the Balearics and the South of France, these experiences have naturally found their way onto the plate, giving the menu its relaxed yet vibrant Mediterranean spirit.

The cocktails follow the same philosophy, capturing the ease and warmth of sun-soaked afternoons and lively evenings abroad, while the wine list has been carefully curated to remain light, elegant, and effortlessly food friendly. Together, the menu is designed to bring a little of that leisurely Mediterranean way of dining to the heart of Chelsea.

THREE DaRLINGS

C H E L S E A

from 12 PM

TO START

Sun dried tomato focaccia & pan d'epi,
tuscan olive 6.5

Gourges,
montgomery cheddar & walnut 4

Paprika crisps
aged beef tartare, peppercorn sauce 10

Pan con vesuvio tomato,
ortiz anchovy 8

STARTERS

Bluefin Tuna Tartare,
smashed avocado and sesame 16

St Austell Bay mussels & clams cooked over embers
garlic smoked mussel emulsion 18

'Pinzamone'
English vegetables on ice, anchoaide, green goddess 5

Cured wild sea trout
japanese citrus, cantaloupe melon and kent cucumber 16

Marinated datterini
tomatoes, burrata and basil 12.5

SALADS

Raw provencal courgette, sheep's ricotta, cantabrian anchovy & black olive 14

Italian peach avocado and organic leaves, aged pecorino 14

Summer green organic salad, champagne dressing 8

'Athena's greek salad' 12

Confit cornish tuna belly 'Nicoise style' 18

PASTA

Basil rigatoni, sun dried datterini, pine nuts 24

Potato gnocchi, sorrentini style 24

Spaghetti of native blue lobster, tomato, chilli 42

PIZZA

Our pizzas are made with unleavened dough, making them extremely light and fresh.

London burrata, isle of wight tomato, basil 18

Lugiria style, courgette, anchovy, goats cheese 21

MAINS

Aubergine Capenata
pine nuts, garden herbs 18 ,

Devon white baby chicken, davilo style
Organic leaves & amalfi lemon

Braised leg of provencal lamb
borlotti beans, salsa verde 34

'Three Darlings Burger'
Philli cheese steak & fries 36

FISH SPECIALS

Frito Misto amalfi style 24
Garlic mayo, lemon & fries

Cornish Fish of the day MP
Simply grilled with amalfi lemon

Red Cornish Sea Bream, saffron potato, bouillabaisse 36

MEAT FROM THE GRILL

Bavette steak frites 26

Hereford Sirloin 8oz/36

Aberdeen Angus Ribeye 10oz/48 40 day aged Cumbrian beef fillet 8oz/46

Irish rare breed cote de boef 14/100g

Wenford Wagyu Tomahawk 20/100g

SIDES

Koffman fries 7

Jersey Royals, garlic and parsley 7

Vesuvio tomato salad 10