THREE DARLINGS
CHELSEA

November 11th

Pan con Vesuvio tomato, Ortiz Anchovy

Agnolotti of delica pumpkin, cervenne onion veloute

Verdicchio Classico Villa Bucci 2025 Marche

Wengford Wagyu Bolognaise, bone marrow, 30 month aged parmigiana reggiano

Red Brunello di Montalcino Silvio Nardi 2019 Tuscany

or

Shellfish raviolo, Mazara del Vallo prawn, sauce Americaine

Vermentino Guado al Tasso 2025 Tuscany

Torta caprese, flourless chocolate cake, whipped creme fraiche, Amarena cherries

The surprise of the sommelier

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

THREE DARLINGS
CHELSEA

French Wine Dinner by Jason Atherton
25.11.2026

Gougeres,

Pissaladiere

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Cevanne onion consomme, fromage, oignon sabayon

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Coquilles St.Jacques. Paris Butter

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Fillet of beef, tournedos rossini, black truffle jus, fries

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Il flointante, madagascar vanilla, creme anglaise, pink pralines

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