



# JACKSON'S OF CHELSEA

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## ANTIPASTI

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Olive Marinate	3.5	Del contadino	13
Cestino di Pane A basket of sourdough bread	3	Rosted pepper and Aubergine, Sundried Tomato, Artichoke, Rocket and Mozzarella di Bufala	
Zuppa del giorno Soup of the day, ask your waiter	6	Cocktail di Gamberetti	9
Bruschetta al Pomodoro Tomatoes, Garlic, Olive Oil, Basil)	7	Prawns, Cognac Mary Rose sauce, lettuce garnish	
Avocado Tricolore sliced Avocado, Mozzarella di Bufala, fresh Tomato	9	Gamberoni del Mediterraneo	16
Parmigiana di Melanzane sliced Aubergines layered with tomato sauce and Mozzarella, topped with Parmesan Cheese	9	Large Mediterranean Prawns in garlic lemon butter	
Funghi Champignon trifolati e panna Garlic Mushrooms and cream	7	Cozze alla Marinara	8
		Mussels sauté, white wine, Tomato sauce, Crouton	
		Frittura di Calamari	10
		deep fried squid	
		Tagliere Jackson's	22
		min. 2 people	
		A selection of Italian cured meats served with Focaccia bread: Bresaola Punta d'Anca, Prosciutto di Parma, Coppa, Salame Felino, Splanata Calabria e Mortadella Bologna	

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## PRIMI PIATTI

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Penne all'Arrabbiata Tube pasta with spicy tomato sauce and garlic	9	Linguine alla Pescatora Mixed seafood of the day, eg: Mussels, Prawns, Squid... with tiny spicy tomato sauce	15
Spaghetti Cacio e Pepe Original ancient recipe with Pecorino Cheese and Black pepper	11	Risotto con Funghi Vialone Nero rice with mixed Porcini and Champignon Mushrooms, a touch of Truffle oil	15
Spaghetti Carbonara Original ancient recipe with Pork Cheek, Egg Yolk and mixed Pecorino/Parmesan Cheese	12	Gnocchi di patate al Pesto homemade potato dumplings with fresh basil pesto sauce	11
Tagliatelle Bolognese Original Beef Ragù and Pork in Tomato sauce and Parmesan Cheese	13	Ravioli dello Chef ask for daily recipe	11

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## SECONDI PIATTI

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Pollo ai Funghi Pan fried Breast of Chicken in a wild Mushroom cream sauce and Truffe Oil	14	Sogliola alla Mr. McGee Fillets of Dover Sole in a light creamy Mushrooms sauce, finished under the grill	34
Cotoletta alla Milanese Pan fried breaded Veal escalop	18	Sogliola alla Griglia Grilled Dover Sole	31
Manzo alla Stroganoff Tender strips of Beef with Mushrooms, Onion, Vodka, Mustard and SourCream sauce	21	Filetti di Branzino in Crosta di Patate Seabass Fillets with potato gratin	15
Filetto di Manzo Beef Fillet, grilled or with sauce of the day	26	Gamberoni alla griglia Grilled King Prawns	21
Tagliata di Manzo Sliced Ribeye Steak with Rocket, Parmesan and Balsamic Glaze	26		

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**CONTORNI**

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**DOLCI**

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Vegetali del giorno 4  
Mix Veg of the day

Patate Sauté 4  
Delicious pan fried Potatoes

Insalata Mista 4  
Mix Salad

Pomodoro e Cipolla 4  
Tomato and Onion

Patatine Fritte 4  
Hand cut Fries

Fresh Spinach 4  
Garlic, Olive oil

Home made Tiramisú 7

Profiteroles al cioccolato 7

Panna Cotta 7

Selezioni di Formaggi stagionati con composte di frutta e miele 11

Cheese Cake 7

Selection of Ice Creams per scoop 2

An optional 12.5% service charge will be added on your bill, 100% of which will go to our wonderful staff  
If you have any allergies please let us know and we will do our best to meet your requirements

# SPIRITS, LIQUEURS, BEERS & SOFT DRINKS

## WHISKEY

	25 ml	50 ml
Jack Daniel's	4.5	8
Woodford Reserve	5	8.75
Jameson	4.5	8
Dewars	4.5	8
Chivas Regal 12	5	8.75
Chivas Regal 18	9	15.5

## VODKA

Eristoff	4	6.75
Grey Goose	5	8.75
Grey Goose Vanilla	5	8.75
Belvedere	4.5	8

## GIN

Bombay Sapphire	4.5	8
Bombay Sapphire English Estate	5	8.75
Bosford Rose	4	7
Hendrick's	4.5	8
Oxley	5	8.75

## TEQUILA

Olmeca Blanca	4	7
Jose Cuervo Gold	4.5	8
Patron Silver	5	8.75

## LIQUEURS

	25 ml	50 ml
Dissaronno Amaretto	3.5	6
Malibu	3.5	6
Kalhua	3.5	6
Pimm's No.1	3.75	6.75
Archers Peach Schnapps	3.75	6.75
Sambuca	3.75	6.75
Baileys	3.75	6.75
Grand Marnier	4.5	8
Pernod	4.5	8
Mezcal	4.5	8
Kwai Fee	4.5	8
Licor 43	4.5	8
Midori Melon Liqueur	3.75	6.75
Teichenne Apple Schnapps	3.75	6.75
Wolfschmidt Kummel	3.75	6.75
Chambord	4.5	8
Saint Germain	4.5	8
Lillet Blanc	3.75	6.75
Cointreau	4.5	8
Passoa	3.75	6.75
Limoncello	3.75	6.75
Hpnotiq	4.5	8
Green Chartreuse	5	8.75
Campari	3.75	6.75
Dubonnet	3.75	6.75
Martini Rubino	3.75	6.75
Martini Bianco	3.75	6.75
Martini Fiero	3.75	6.75
Patron XO Caffè	4.5	8

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**RUM**

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Bacardi Carta Blanca	3.75	6.75
Bacardi Spiced	3.75	6.75
Bacardi Carta Oro	4.5	8.5
Bacardi Anejo Cuatro	4.5	8.5
Bacardi Reserva Ocho	4.5	8.5

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**COGNAC**

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Remi Martin VSOP	5	8.75
Remi Martin XO	6	10

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**PORT**

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Grahams LBV 75 ml	8.75
Grahams Vintage 75 ml	9

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**NON ALCOHOLIC SPIRIT**

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Seed Lip	4.5	8
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**BEERS**

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Draught	1/2 pint	pint
Peroni Nastro Azzurro	3.5	6
Asahi Superdry	3.25	5.75
Bottles		330 ml
Peroni		5
Budweiser		5
Meantime London Pale Ale		5.5
Meantime IPA		5
Beck's non alcoholic		4.5

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**SOFT DRINKS**

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San Pellegrino Sparkling	3.75	5
Acqua Panna	3.75	5
Coke		3.5
Diet Coke		3
Coke Zero		3
San Pellegrino Limonata		3
San Pellegrino Aranciata		3
Tonic Water		2.5
Slimline Tonic		2.5
Soda Water		2.25
Ginger Ale		2.5
Juice:		3
Orange/ Apple/ Pineapple		
Cranberry/ Grapefruit/ Tomato		

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## ITALIAN WHITE WINES

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	175 ml	250 ml	bottle
Graspello vino bianco With a pale straw colour this wine has a dry, strong fragrance and a pleasant citrusy taste	5	6	19.5
Chardonnay Langhe, Domini Villa Lanata Ripe fruity flavour with rich concentrated citrus	7	8.5	24
Trentino Pinot Grigio, L'Aristocratico Superb weighty style packed with flower blossom, apple and pear	8	9.7	29
Orvieto Classico secco, Bigi Fresh spring blossom bouquet, almond and soft peach			25
Sauvignon Blanc Collio, Tenuta Sant'Helena, Fantinel Vibrant notes of peach and lemon. Richly flavoured, clean and refreshing			29
Frascati Diosigi Superiore, Casale Marchese A light honeyed nose with herbal undertones combined with a light and sophisticated bitterness			30
Fileno Grillo Sicilia DOC, Canicattì Firm ripe nose with tones of citrus and on the palate a rounded depth and balanced finish			32
Gavi del comune di Gavi DOCG, Vite Colte Delicious lively and gently aromatic nose matched by a fuller mineral and citrus flavour			42
Fiano di Avellino, I Favati A slightly restrained nose gives way to a ripe flavour nice length and richness on the palate			45

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## FRENCH WHITE WINES

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Mâcon-Lugny Montvallon, Jean Lauren Dry ripe yet unoaked Chardonnay with good concentrated fruit and a steely finish			37.5
Pouilly-Fuissé Domaine des Trois Tilleuls, Solutré A blend of Chardonnay where part is kept in oak to develop flavours of vanilla and caramel that balance well with the crisp citrus of the remaining wine			49
Chablis 1er Cru Fourchaumes, Lamblin & Fils A generous style with a floral bouquet and a fresh fruit balanced with minerals			60

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## SPARKLING WINES AND CHAMPAGNE

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Bolla Prosecco spumante extra dry, 200 ml	9
Bolla Prosecco Extra Dry Aromas of candied fruit and a light flavour with hints of peach and apple	32
Bolla Sparkling Rosé Lovely aromas of fresh meadow flowers and a light flavour of strawberry and cherry	32
Bouché Père et Fils Cuvée Réserve Brut A ripe biscuity Champagne made half of Chardonnay to give it a lovely complexity	48
Bollinger Special Cuvée Brut NV Undoubtedly a wine of consistent quality. Typically full-bodied due to a high portion of Pinot Noir	90
Laurent-Perrier Cuvée Rosé Brut NV Made from 100% Pinot Noir to give a rich red fruity flavour. This rosé has a mix of strawberry, raspberry and cherry	140
Dom Perignon Brut NV The perfect balance between Chardonnay and Pinot Noir. A fine elegant Champagne	230
Louis Roederer Cristal Brut Delicate aromas of brioche and nuts balanced with notes of lemon peel and peach	290



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## ITALIAN RED WINES

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	175 ml	250 ml	bottle
<b>Graspello Vino Rosso</b> This easy drinking wine has ruby red colour and a dry, soft palate	5	6	19.5
<b>Togale Merlot del Lazio, Fontana Candida</b> Deep ruby red colour with a cherry and plum flavour	7	8.5	24
<b>Fiorebella Rosso Appassimento, Rosso del Veneto</b> An aroma of cherry and dried fruit. Full bodied soft and rounded prune and blackcurrant flavour			27
<b>Chianti Colli Senesi DOCG, Bichi Borghesi</b> A full flavoured wine with distinctly earthy tones. Rich on the nose followed by substantial breadth on the palate			32
<b>Primitivo di Manduria DOC, Rocca</b> A good intense nose with a fruit cake touch followed by a good long finish			35
<b>Barbera d'Asti Superiore DOCG, Vite Colte</b> A full ripe nose with lots of fruits. A mouth filling big flavoured wine that has a long structured finish			43
<b>Aglianico Campi Tauresini DOC, Cretarossa, I Favati</b> A firm earthy nose is followed on the palate by lovely fruitness and ripeness. A good balanced wine			45
<b>Valpolicella Classico Superiore DOC Ripasso, Brigaldara</b> This is the real McCoy, Valpolicella has it should be. It has a ripe raisony middle weight palate and dry herbal finish			50
<b>Vino Nobile di Montepulciano DOCG, Boscarelli</b> A big firm wine with great structure and depth on the nose followed by a velvety texture on the palate and balanced finish			69
<b>Brunello di Montalcino DOCG, Cupio, Pinino</b> A deliciously firm flavoured nose with touches of tobacco is balanced by a richly textured palate with berry fruit tones and a lingering finish			75
<b>Barolo del comune di Barolo DOCG Essenze, Vite Colte</b> A deep ruby red with a toasty rim, a complex nose that includes tobacco, red berries and clove			85
<b>Amarone della Valpolicella classico DOCG, Brigaldara</b> An enormous, muscular wine with tones of damsons and herbs that is best drunk with game or strongly flavoured cheese			89

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