



THE COOPERS ARMS

The Cooper's Arms is a stylish pub hidden in the residential heart of Chelsea. Located just off the iconic King's Road at 87 Flood Street, community is at the heart of everything we believe in.

Our nostalgic, Victorian Dickensian charm is maintained, whilst contemporary features add to the warm, intimate ambiance.

We are extremely proud of our wide selections of Champagnes, premium spirits, craft beers, ales and wines and of our core food values of seasonal, fresh and British.

We offer a range of areas ideal for social gatherings, business meetings, private dining and bespoke celebration events. Contact our events team, who are ready to make your event one you will remember for many years to come.





THE ALBERT ROOM

This stunning room boasts high ceilings, large sash windows and a large open fire place providing a grand setting for any occasion, perfect for private dinners, birthday parties, weddings or corporate events.



FACILITIES

Bottle bar • WIFI • Private WC • Large screen
Air conditioning • Audio facilities

	70
	40

RUBY'S PATCH

With the best views of the passing world, this newly renovated area with its luxurious seating and informal atmosphere is ideally located next to our bar. Perfect for social gatherings for dining and drinks

	25
	18



The Albert Room



Ruby's Patch





The Snug



The Lumber Room



THE SNUG

Tucked away in the corner of the pub is our aptly named 'snug' area. Chesterfield sofas, marble tables, fire place and plenty of space to relax with friends. A great home from home environment.

	25
	16

THE LUMBER ROOM

A cosy corner with armchairs and a roaring fireplace, perfect for mingling and nibbles.

	20
	14



PRIVATE DINING MENU

2 courses £25 • 3 courses £32

With fresh, British seasonal produce, prepared in house daily, we enjoy going that extra mile to ensure your visit is a taste sensation to remember. We are happy to work with you and your party to accommodate any special requirements.

STARTERS

Braised leek and lemon roasted chicken soup, toasted artisan bread
Treacle cured smoked salmon, pickled cucumber zesty rocket salad and toasted sourdough
Tarragon sautéed wild mushrooms, poached Gladys Mays duck egg, garlic sourdough toast (v)
Pan seared scallops, crispy smoked bacon, sweet balsamic glaze, zesty rocket (£2 supplement)

MAINS

Herb crusted rack of lamb, rosemary buttered broad beans, watercress,
thyme roasted purple potatoes and mint infused jus (£2 supplement)
Pan fried sea bass, caraway roasted Jersey Royals, samphire, beurre blanc
Creamy butternut squash risotto toasted sunflower seeds and sprinkled white cheddar
28 day aged 8oz rib-eye steak, triple cooked chips, wild garlic herb butter,
vine cherry tomatoes (£3 supplement)

PUDDINGS

Triple chocolate and brandy mousse, ginger biscuits
Honeycomb and vanilla cheesecake, strawberry compote
Fruits of the forest Eton Mess, black cherry compote
British three cheese board, seeded crackers, grapes

Menu selections must be placed a week in advance of your event. If your party would like to choose different dishes for each course then please ask for a pre-order sheet to be sent to you.



CANAPÉS

£2 per piece

Beautiful handmade canapés - a great choice for any occasion. Please note there is a minimum order of 20 pieces per canapé type. Orders must be placed a week ahead of your booking.

FISH

Prawn Marie Rose cup

Smoked salmon and citrus chive cream

Fresh crab and avocado lemon salad

Fish goujons

Poached salmon and dill mayo croustades

MEAT

Ginger chicken cakes with a coriander lime mayo

Honey and sesame mini sausages

Cucumber cups with crispy bacon and blue cheese mousse

Quail egg and crispy bacon croustades

Mini Peking duck pancakes with a plum sauce

Chicken and tarragon sandwiches

CANAPÉS

£2 per piece

Beautiful handmade canapés - a great choice for any occasion. Please note there is a minimum order of 20 pieces per canapé type. Orders must be placed a week ahead of your booking.

VEGETARIAN

Fennel marinated feta and olive skewers

Green olive and basil tapenade

Goat's cheese and chilli jam oatcakes

Crispy carrot and spring onion cakes, feta and black olive

Cucumber and mint sandwich on potato and rosemary bread (vg)

TO FINISH

Triple chocolate biscottini with hazelnuts

Miniature Devonshire tea cream scones with black cherry jam

Miniature chocolate truffle cakes

DIPS

Roast red pepper and feta mint dip

Herb yoghurt dip



SHARING BUFFETS

Our buffets are the perfect option for a more casual gathering. Buffet requests must be made at least a week in advance of your event. There is a minimum order of 20 portions per buffet. Vegetarian options available on request.

£ 1 5 PER HEAD

Bean burger sliders (v)

Tuna potato skins

Haddock and salmon fishcakes

Cumberland sausage rolls

Jerk marinated chicken thighs

Kofta kebabs on skewers

Flatbread and hummus (v)

A hot buffet is also available upon request.

BOTTLE MENU

Whatever your tipples of choice we've got it covered from our finely brewed cask ales and craft beers, cleverly selected wine list and an abundance of spirits and cocktails. Why not order your wine or bottles for the table in advance - they've been individually selected by those in the know.

SPARKLING

Col Vittorio Superiore Prosecco, Italy £36.00

Mezza di Mezzacorona Glacial Bubbly, Italy £35.00

Perrier Jouet Grand Brut NV, France £60.00

Perrier Jouet Blason Rose NV, France £74.00

Pierre de Bry Champagne Brut, France £46.00

Corte Delle Calli Prosecco, Italy £32.00

Corte Delle Calli Raboso Rosato, Italy £32.00

Bolney Estate Eighteen Acre Rose Brut NV, England £39.00

WINES

Urban Provence Rose, France £33

La La Land Pinot Noir, Australia £32.50

Bodega Norton Finca La Colonia Colección, Malbec, Argentina £27.50

Quercus Pinot Bianco, Slovenia £30

Deakin Estate Viognier, Australia £30.50



MEETINGS

Out of the office but more productive than ever?

Kick start those inspirational decisions and forward goals
in the perfect setting.

Our Albert Room is the perfect space for a business meeting, conference,
annual general meeting, charity event or a training event.

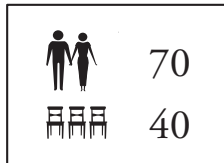
Get out of your office space and refresh your thinking.

FACILITIES

Plasma screen and connectors • Pads and pens • Flip charts and marker pens

Sound system with connectors for Ipad/ Iphone/ Smartphones

Microphone set and connectors



MEETING PACKAGES

GOLD

9am - 5pm • £32.00 per head

Unlimited teas and coffees

Table water

Fruit juice

Pastries

Fruit platter

Selected pre-orders from our Brunch menu

SILVER

9am - 1pm / 1pm - 5pm • £25.00 per head

Unlimited teas and coffees

Table water

Fruit juice

Pastries

Fruit platter

Selected pre-orders from our Brunch menu

BRONZE

9am - 1pm / 1pm - 5pm • £17.50 per head

Unlimited teas and coffees

Table water

Fruit juice

Pastries

Fruit platter

EXTRAS

£1.50 extra per person

Swap breakfast pastries for bacon sandwich

TERMS AND CONDITIONS

SECURING YOUR BOOKING

We are delighted to provisionally hold a booking date for you; however please be advised should we receive another enquiry during this time we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand.

DEPOSIT and PAYMENT TERMS

Your booking is only confirmed once we have received the agreed deposit pre-payment which will be redeemed on the night of your event.

The deposit is fully refundable up to 28 days prior to your bookings date. Any later than this and we're afraid it becomes non-refundable.

The balance is payable on or before the day of your booking. On arrival we will kindly ask you for a card to act as a guarantee against our agreed minimum spend requirement.

Should the minimum spend not be reached, the balance must be settled on the day.

GUEST NUMBERS and PRE-ORDERING

If you are pre-ordering any food, please confirm final guest numbers at least 7 days before your booking date. Please note that this will be the number charged to your final food bill.

Please advise us if your guests have any special dietary requirements

SERVICE CHARGE

For group and event bookings we add a discretionary 12.5% service charge to your final food and drinks bill. By the end of your event we are sure you'll agree our staff deserve it, and if not, please do let us know why.

SPECIAL REQUESTS

Do let us know if you have any particular requests no matter how far-fetched and we will always do our best for you.

THE COOPERS ARMS

Chelsea

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