



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 of our beautiful venue.

We are extremely proud of our wide selection of Champagnes, premium spirits, craft beers, ales and wines, and our exquisite seasonal British menu.

We boast multiple private and semi-private areas ideal for social gatherings, business meetings, private dining and other bespoke celebration events. Contact our events team today, 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 traditional open fire place providing a grand setting for any occasion; perfect for private dinners, birthday parties, or corporate events.

Only minutes from Chelsea registry office, the Albert Room is a very popular choice of venue for wedding receptions. This beautiful room, with it's own private bottle bar and grandiose decoration is the perfect venue to celebrate your big day!

FACILITIES

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



70



40



THE SNUG

Tucked away in the corner of the pub is our aptly named 'snug' area. Chesterfield sofas, marble tables, and an open fire place make this a great home from home environment to relax with your nearest and dearest.



RUBY'S PATCH

Ruby's patch is perfect for those seeking their own little area of the Coopers Arms, without missing out on the hustle and bustle of our iconic Chelsea pub. This newly renovated area with it's luxurious seating and informal atmosphere is ideally located next to our bar. Perfect for social gatherings, intimate dining and drinks parties.





SET MENU

TIER 1 - £35pp

STARTERS

Curried cauliflower and coconut velouté, dukkah (vg)
Prawn cocktail, baby gem, bloody mary dressing, cucumber, paprika
Slow braised pork cheek, celeriac puree, pickled onion, mustard sauce
Chicken liver parfait, bitter orange chutney, cornichons, toast

MAINS

Chicken kiev, spiced butternut squash, new potatoes, black cabbage
Roast pork loin, crackling, crushed roots, glazed carrots, burnt apple puree
Slow braised ox cheek, buttered champ, sweet onion gravy, crispy onions
Mushroom, squash & feta wellington, jerusalem artichokes, tender stem
broccoli, rosemary & thyme jus (vg)
Fisherman's pie topped with chive and dill mash, pickled heritage carrots,
seasonal greens

DESSERTS

Seasonal crumble, vanilla ice cream (vg)
Sticky toffee pudding, butterscotch, vanilla ice cream
Treacle tart, vanilla chantilly, sesame tuille

This is a template menu and is subject to change based on availability. Talk to our team to discuss options for your party!

SET MENU

TIER 2 - £55pp

STARTERS

Confit duck croquette, chicory, orange, toasted pine nuts
Salt baked celeriac, goats curd, roasted fig, pickled girolles (vg on request)
Crispy pork cheek, cauliflower, citrus & apple puree, watercress
King prawns, kimchi puree, celeriac, chorizo

MAINS

Seared fillet of beef, onion puree, charred onion, hand cut chips, peppercorn sauce
Pan roasted venison haunch, beef fat hash, beetroot, black cabbage, jus
Pan roasted hake, lemon butter sauce, black cabbage, broccoli & samphire
Roasted guinea fowl, artichoked dauphinoise potato, roasted leek, wild mushroom sauce
Roasted butternut squash, king oyster mushroom, wild mushroom croquette, butternut puree, tarragon and pickled mustard sauce (vg)

DESSERTS

Chocolate and ale torte, sable tuille, candied nuts, vanilla ice cream
Burnt apple crème brûlée, berry chutney, shortbread
Sticky toffee pudding, salted caramel, peanut butter crumb, vanilla ice cream
Pressed mango and strawberry terrine, caramelised pineapple and rum puree, coconut, sesame tuille (vg)

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BOTTLE MENU

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

CHAMPAGNE AND SPARKLING

Mezza di Mezzacorona Glacial Bubbly, Italy £37.00

Perrier Jouet Grand Brut NV, France £64.00

Perrier Jouet Blason Rose, France £78

Pierre de Bry Champagne Brut, France £46

Tempio Prosecco DOC £33.75

Izzaro Rose Provence Sparkling £39.50

ROSÉ

M de Minuty Cotes de Provence £36

WHITE

Ca'di Mezzo Gavi, Italy £33.50

Wild spell Pinot Gris, Australia £35

RED

Te Henga Pinot Noir, New Zealand £37.50

Tormaresca Primitivo, Italy £33.50



MEETINGS

We strive to make your meetings a success and that means guaranteeing you have everything you need. With tailor-made packages for your meeting and a beautiful private room, you will be well looked after and catered for at the Coopers Arms.

FACILITIES AND STATIONARY

Flat screen HDTV • HDMI Connectivity • Wifi • Paper • Pens •
Flipcharts • Private bar • Flexible table layouts

Choose one of the following packages for your booking.

FULL DAY PACKAGE

£29 per person

Exclusive room hire 9-5pm • Tea and coffee facilities • Table water
Freshly baked pastries • Sandwich board

HALF DAY PACKAGE

£17 per person

Tea and coffee facilities • Table water
Freshly baked pastries • Sandwich board

Vegan, gluten and dairy free options are available on request.



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

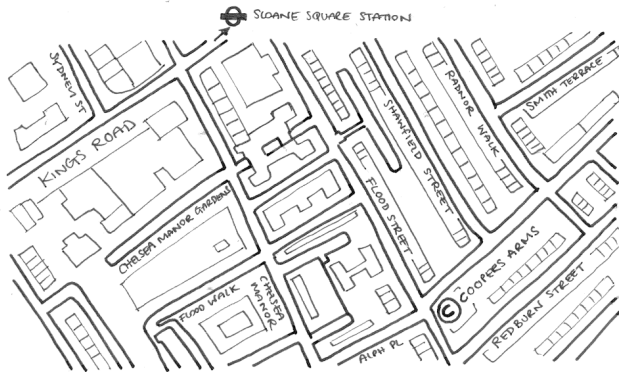
SERVICE CHARGE

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.

FIND US



THE COOPERS ARMS

Chelsea

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