



EVENTS & PRIVATE HIRE

6 Christchurch Terrace, SW3 4AJ

Whether your pleasure is a quiet pint with the papers, a casual weekday supper with friends or a sumptuous celebration in the Hamilton Room, The Surprise, a neighbourhood pub and local landmark since 1853, feels like home.



Welcome to The Surprise

The Surprise is steeped in swashbuckling history, taking its name from HMS Surprise, the captured French corvette used by the British Navy to sneak up on enemy vessels in the days of Admiral Nelson.

A cricket ball's throw from Burton Court's serene playing fields, stately Royal Hospital Chelsea and the charming Chelsea Physic Garden, there's plenty of opportunity to slow down and enjoy the neighbourhood.

Today, we're proud to offer locals and visitors a regularly changing menu, rich in the finest local and seasonal ingredients. With an eye-opening range of wines, beers and spirits and the kind of friendly welcome you'd expect from a cosy village pub.



THE HAMILTON ROOM

Located on the first-floor of the pub and named after HMS Surprise's distinguished captain Sir Edward Hamilton, the Hamilton Room seats up to 35 guests for a private lunch or dinner and 50 guests for a standing event with cocktails and canapés. It has its own fully stocked bar, a Sonos sound system and large flat-screen TV.

The room has been beautifully designed by Isabella Worsley and features handmade leather dining chairs, snazzy 'Squiggle' wallpaper by Colefax and Fowler and a quirky collection of prints by current English artists.



Food & Drink

Our approach to food is all about bringing together the best ingredients, simply and deliciously.

At The Surprise we pride ourselves in working with the finest, freshest, local and seasonal ingredients. We work with longstanding suppliers of the highest quality, and our unfussy, modern British-inspired cooking lets their flavours sing out. Our menu changes regularly, and we serve new specials every day, so whether you opt for a meticulously matured steak, perfectly pan-fried fish or one of our imaginative vegetarian or vegan dishes, you're sure to enjoy the very best of British fare.

Oh, and don't forget to save space for pudding.



CANAPÉS & DRINKS

£25 FOR 6 CANAPÉS

SAMPLE CANAPÉ MENU

Meat:

PORK & SAGE SAUSAGE ROLL, date ketchup

BEEF TARTARE BITES, Parmesan

HAM HOCK CROQUETTE, aioli

Fish:

PRAWN CHILI & LIME SKEWERS

SCOTTISH SMOKED SALMON BLINI, crème fraîche

SEARED TUNA, crispy rice cake, ginger

Vegetarian:

FOREST MUSHROOM CROSTINI, truffle

SUN-DRIED TOMATO & GORDAL OLIVE ARANCINI

WHIPPED CAMAMBERT, plum & date toast



SAMPLE SUMMER MENU

£55pp for 3 courses | £45pp for 2 courses

On Arrival

TOASTED ARTISAN BREAD, salted butter

Starters

TOMATO GAZPACHO, Datterini tomatoes, focaccia croutons, cucumber, basil

CHICKEN LIVER PÂTÉ, pickled beetroot relish, toasted sourdough, cornichons

GIN & BEETROOT CURED CHALKSTREAM TROUT, crème fraîche, capers, lemon

CRISPY CREEDY CARVER DUCK SALAD, bitter leaves, radishes, English mustard, orange & soy dressing

Mains

CREEDY CARVER CHICKEN BREAST, Jersey Royals, braised hispi cabbage, tahini & lemon

PEA & SHALLOT TORTELLONI, roasted baby courgettes, ricotta, lemon pesto

PAN-SEARED CORNISH COD, sautéed fennel & new potatoes, purple sprouting broccoli, sauce Vierge

HERB CRUSTED RACK OF SOMERSET LAMB, pommes Anna, mangetout, petit pois, pancetta

(£12 surcharge)

Puddings

SICILLIAN LEMON POSSET, strawberry coulis, shortbread crumb

VALRHONA CHOCOLATE MOUSSE, Maldon sea salt, olive oil

A SELECTION OF DORSET GELATOS / SORBETS

ENGLISH CHEESEBOARD, smoked cheddar, Cashel blue, Rosary goats' cheese

served with grapes, quince jelly, artisan crackers

For an additional £30 per person

A glass of Taittinger Brut Reserve NV, France & welcome canapés

Scottish Smoked Salmon Blini | Stokes Marsh Farm Fillet of Beef Carpaccio Bites | Whipped ricotta crostini

SAMPLE WINTER MENU

£55pp for 3 courses | £45pp for 2 courses

On Arrival

TOASTED ARTISAN BREAD, salted butter

Starters

JERUSALEM ARTICHOKE VELOUTÉ, chive & truffle oil, root vegetable crisps, toasted sourdough

ASHDALE BEEF CARPACCIO, radicchio, crispy capers, tomato & smoked paprika dressing

LOBSTER & PRAWN COCKTAIL, Atlantic prawns, crevettes, Cornish Lobster, baby gem, Marie Rose

Mains

DEVONSHIRE CHICKEN BREAST, truffle mash, kale, forest mushrooms, pancetta & red wine jus
HERB CRUSTED BAKED COD, sautéed new potatoes, wilted spinach, samphire, mussel beurre blanc
FOREST MUSHROOM GNOCCHI, cep velouté, kale, Parmesan

Puddings

STICKY TOFFEE PUDDING, salted caramel ice cream

BRAMLEY APPLE & BLACKBERRY CRUMBLE, English custard

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THE SURPRISE CELLAR SELECTIONS

Full drinks list available [here](#), including our fine wine selection

English Sparkling & Champagne

COATES & SEELY BRITAGNE BRUT NV, Hampshire

TAITTINGER BRUT RESERVE NV, France

BOLLINGER CUVEE, France

Cocktails

ESPRESSO MARTINI, Sapling vodka, Kahlúa, Cold Brew

OAK AGED NEGRONI, Sapling vodka, Campari, House Vermouth Blend

HOUSE MARTINI, Gin/Vodka, Noilly Prat

Twist | Dirty | Pickle

White

VERMENTINO, CHEVANCEAU, France 2023

GAVI DEL COMUNE DI GAVI 'FOSSILI', SAN SILVESTRO, PIEDMONT, Italy 2023

CHARDONNAY, RUPERT & ROTHSCHILD, France 2024

Red

NEGROAMARO 'IL PUMO', SALENTO, SAN MARZANO, Italy 2024

PINOT NOIR, SYLVAN DEBORD, France 2023

BORDEAUX, CHATEAU LA TESSONNIERE, CRU ARTISAN, MEDOC, France 2020

Rosé

GRENACHE ROSE 'SOLIS LUMEN', Pays d'Oc, OLIVIER COSTE, France 2023

CÔTES DE PROVENCE, MIRABEAU AZURE France 2023

Sweet wines

SAUTERNES, Castelnau de Suduiraut, France 2015

TOKAJI KÉSÖI SZÜRETETLÉSÜ, Kikelet Late Harvest, Hungary 2023

Port

TAWNY 10Yr // 12 Yr QUINTA do VALLADO

COLHEITA TAWNY QUINTA da ROMANERIA, 2007





We'd love to tailor an unforgettable event for you in our beautiful private dining room. If you would like to know more about hosting with us, please get in touch:

events@thesurprise-chelsea.co.uk

The
SURPRISE





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