# The Best Places To Eat in Chelsea

By Ellie Smith (/Author/Ellie-Smith/) 2 Weeks Ago

### The must-visit dining spots in SW3

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One of London's most famous and upmarket districts, Chelsea has long been a foodie hotspot. Ever a place to be seen, the King's Road and its side streets are littered with top-class eateries, with long-standing institutions vying for attention against new wave hangouts. Whether you're after some extra special sushi, <u>Peruvian</u> (<u>https://www.countryandtownhouse.com/food-and-drink/peruvian-restaurants-london/</u>) small plates, classic pub vibes or fine dining, there's something to satisfy all tastes in this ever-vibrant neighbourhood. Here we highlight some of the best restaurants in Chelsea, stretching from the quaint streets behind Cheyne Walk to the world-famous Sloane Square.

## **Best Restaurants in Chelsea For 2025**

#### The Fuji Grill at Beaverbrook Town House

If you're partial to Japanese food, The Fuji Grill is a real hidden gem. Tucked away inside Beaverbrook Town House, this gorgeous sushi bar boasts picture-perfect interiors, wonderful staff and an extensive menu; alongside a magical nine-course Omakase menu, you can expect dishes like yellowtail served with black truffle, mushroom harumaki (Japanese spring rolls), and show-stopping grilled seabass topped with lime ponzu. There are salads, sushi rolls and grilled meats on offer, too, but make sure to save space for a cocktail and, of course, dessert – the chocolate mousse (served with caramel miso and ginger ice cream) is particularly divine.

Beaverbrook Town House, 115 Sloane Street, London, SW1X 9PJ; <u>beaverbrooktownhouse.co.uk</u> (<u>https://www.beaverbrooktownhouse.co.uk/the-fuji-grill-sushi-bar/</u>)



### The Surprise

One of the prettiest pubs in Chelsea is The Surprise, helmed by Jack Greenall, owner of the popular Pheasant Inn in Berkshire. A large part of the appeal lies with the chic new look of the venue, which first opened its doors in 1853 but must surely be looking the best it ever has. Think peach walls, chintzy wallpaper, intriguing art, grand fireplaces, and Mediterranean tiled bathrooms. As for the food, head chef Ondrei Hula makes the most of top-quality local produce to create British inspired dishes that redefine pub grub without feeling pretentious. Ask the staff what is freshest that day, eat oysters if they're on and always, always save room for dessert. Casual drinks should be accompanied by a handful of starters, to include the croquettes and the crispy squid served with a tangy garlic aioli.

6 Christchurch Terrace, London SW3 4AJ; thesurprise-chelsea.co.uk (https://www.thesurprise-chelsea.co.uk/)