
THE ADMIRALTY

◆ ◆ BAR SNACKS ◆ ◆

Marmite roast potatoes *(pb)*
| 5.95

Crispy chicken nuggets with ketchup | 9.95

Yorkshire pudding with onion dipping gravy | 5.5

Truffled mac & cheese croquettes served with truffle aioli *(v)* | 9.95

Toasted sourdough & whipped butter
| 5.95

◆ ◆ SMALL PLATES ◆ ◆

Chestnut mushroom pâté with ciabatta toasted soldiers *(v)* | 9.95

Crispy beef brisket & cheddar nuggets served with mustard mayo & pickles | 11.5

Fuller's London porter infused smoked salmon with horseradish crème fraîche, malted bloomer bread & butter | 12.5

Leek tart served warm with a pickled walnut salad & a walnut dressing *(pb)* | 11.5

Haggis scotch egg with aubergine chutney | 8.95

Green pea hummus with harissa, parsley & crudités *(pb)* | 9.5

Tempura sardines with tartare sauce | 9.95

◆ ◆ SHARING BOARDS ◆ ◆

Suitable for 2-3 people

Garlic & rosemary baked Camembert served with crostini | 21.95

Admiralty meat & cheese board | 38.95

Parma ham, Salami Milano, Pastrami, Croxton Manor Cheddar, Dorset Blue Vinny, Somerset brie, Ale & Pie aubergine chutney, olives, pickled gherkins, sourdough bread & oliva oil

Sharing pie board | 39.95

Sharing pie board for 2; mini steak & London Pride pie, mini chicken, bacon & leek pie, mini Eastend pie and a cauliflower & Cheshire cheese pie with mash, roasted heritage carrots, crushed minted peas, charred hispi cabbage & red wine gravy



Allergen Info (<https://viewthe.menu/7vrw>)

If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.

(v) vegetarian *(pb)* plant-based. Adults need around 2000 kcal a day

◆ · HANDCRAFTED PIES · ◆

ESTABLISHED IN LONDON
delicious,
handcrafted pies

PIE & MASH

Pie and mash is London's original fast-food. A traditional British meal popularised in the eastern docklands area of the capital during the Victorian era. Traditionally a working-class food, the pastry crust protected workers' meals from the dirt and grime of historic London.

Slow-braised beef & ale pie to share; topped with mash potato & served with roasted heritage carrots, charred hispi cabbage, fine beans, roasted bone marrow & red wine gravy for 2 £38

18 45
PURVEYORS OF THE PERFECT PIE

Served with a choice of mash potato or triple-cooked chips (excluding Fisherman's Pie & Sharing Pie for 2)

London Pride marinated steak & ale pie served with seasonal vegetables & red wine gravy | 19.5

Chicken, bacon & leek pie served with seasonable vegetables & red wine gravy | 18.95

Chestnut mushroom & lentil Shepherd's pie, seasonal greens, vegetarian gravy (v) | 18.95

Fisherman's pie
Malt & barley smoked cod, salmon & prawn fish pie parsley sauce, poached egg, greens | 20.95

◆ · MAINS · ◆

Fish & chips beer battered haddock with triple-cooked chips, crushed minted peas, tartare sauce & lemon | 19.95

Add curry sauce (pb) for £2.50

Aubergine & sweet potato curry with fragrant rice, cashew nuts & a carrot bhaji (pb) | 18.95

Pan roasted salmon

with buttered new potatoes, feta, peas, red onion, mint & balsamic glaze | 25

Chicken Caesar salad soft boiled egg, gem lettuce, croutons, Parmesan & anchovies | 18.95

Chalcroft Farm beef burger, cheddar, lettuce, tomato, gherkins, mustard, ketchup, cornichon, triple-cooked chips | 18.95

Add onion rings (pb) or streaky bacon for £3

Leg of lamb steak with new potatoes, braised peas, lettuce and mint | 28

12oz Sirloin steak on the bone with triple-cooked chips | 32

Add diane sauce, peppercorn sauce or béarnaise sauce (v) £2 each

◆ · SANDWICHES · ◆

available Monday to Saturday until 5pm

Fish finger sandwich beer battered haddock, with gem lettuce and tartare sauce served with triple-cooked chips | 14.5

B.L.T. bacon, baby gem and beef tomato served with triple-cooked chips | 14.95

Grilled cheese & caramelised onion toastie with rocket served with triple-cooked chips (v) | 12.95

Fried coronation chicken sandwich baby gem lettuce, beef tomato, coronation mayo, served with triple-cooked chips | 14.5

◆ · SIDES · ◆

Triple-cooked chips (pb) | 5.5
Mash potato (v) 5.5

Roasted heritage carrots (pb) | 5.95
Charred hispi cabbage (pb) | 5.5

Summer leaf salad tomato, cucumber, red onion, vinaigrette dressing (pb) | 5.5
Crushed peas (v) | 5.5



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PUDDINGS

Sticky toffee pudding

with salted caramel ice cream *(v)* | 8.95

Warm chocolate brownie

with salted caramel ice cream *(v)* | 8.95

Warm scones

jam and Devonshire clotted cream *(v)* | 9.95

Strawberry Eton mess

with crushed meringue, cream and strawberries *(pb)* | 9.5

Toffee & pecan cheesecake

with salted caramel ice cream | 9.5

Ice cream *(v)* £2.95 per scoop

Choose from chocolate *(pb)*, raspberry ripple *(v)*,
Salted caramel *(v)*, vanilla *(v)*, coconut *(pb)*



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Our ale & pie houses are the embodiment of a great British pub

- historic, iconic buildings, famous for pies, exceptional beers and wonderful hospitality.

But while Ale & Pie is our speciality, there's so much more we're great at. Timeless British Classics sit alongside an eclectic drinks range, served by a passionate team in some of the most remarkable pubs in England - each with its own unique story to tell.



THE ADMIRALTY

A traditional pub with a story to tell, The Admiralty is a step back in time to the decks of HMS Victory and the Battle of Trafalgar. Looking out to Nelson's Column, it's officially London's most central pub. The Italianate building was built in 1871 by the architect F. W. Porter for the Union Bank. It was listed at Grade II in 1987, by which time it was a branch of the National Westminster Bank. Now it is home to the best of British pub food that awaits alongside Fuller's cask ales.