
THE ADMIRALTY

A beautiful, traditional pub spread over three floors with a great story to tell, The Admiralty is a step back in time to the decks of HMS Victory and the Battle of Trafalgar. Looking out onto Nelson's Column, it is officially London's most central pub. The Italianate building was constructed in 1871 by the architect F.W. Porter for the Union Bank. It was listed as Grade II in 1987 by which time it was a branch of the National Westminster Bank. Now her doors welcome guests to a spectacular open bar where locals & travellers from far & wide enjoy the best of British food served alongside an exciting range of real ales.



Our Ale & Pie houses are the embodiment of a great British pub

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

Although we specialise in cask ales & pies, we don't just stop there... with timeless British classics sitting alongside an eclectic range of drinks, served by passionate, well-trained team members. You are in for a truly exceptional experience in some of the most remarkable pubs in England.



◆◆ WINTER DRINKS ◆◆

Winter G&T

Bombay Sapphire gin & Fever-Tree
Mediterranean tonic | 9.35

Winter Hugo spritz

St Germain, Prosecco, spiced
winter syrup & soda | 13

◆◆ BAR SNACKS ◆◆

Wildfarmed sourdough

served warm with whipped salted
butter & Guinness butter (v) | 5.5

Nocellara olives (pb) | 4.5

Smoked almonds (pb) | 4.5

Pork scotch egg
with beer mustard | 9.5

Chicken tenders

with homemade tomato relish | 9.95

Truffled mac & cheese croquettes

with truffle aioli (v) | 9.5

◆◆ STARTERS ◆◆

Chestnut mushrooms on toast
with spinach & truffle (pb) | 10.5

London Porter smoked salmon
with crème fraîche, pickled cucumber
& Wildfarmed sourdough | 12.5

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

King's coronation quiche
aged cheddar & spring onion served
with salad & Cornish cheese
(v) | 11.5 / 15.95

Pink peppercorn squid
with aioli | 11.95

◆◆ SHARING BOARDS ◆◆

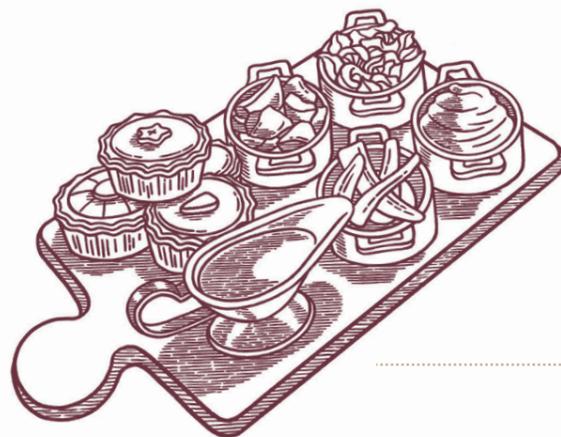
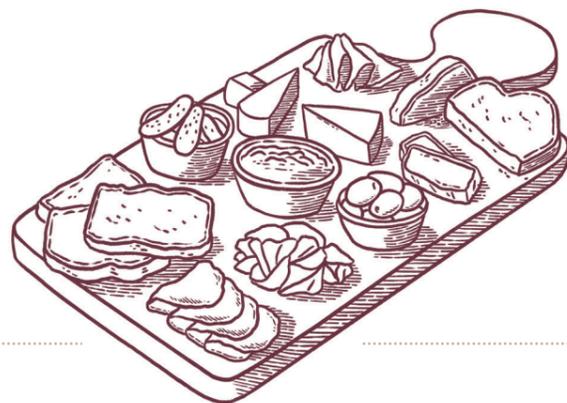
for 2 people

The Admiralty meat & cheese board | 38.95

Parma ham, Salami Milano, Pastrami,
Croxtton Manor cheddar, Dorset Blue Vinny,
Somerset bric, double Gloucester cheese,
spiced plum chutney, olives, pickled cucumbers
& Wildfarmed sourdough

Pie sharing board | 39.95

4 mini pies: Steak & London Pride, Chicken,
bacon & leek, Cauliflower & Cheshire cheese,
& Trio of mushroom – served with creamy mash,
cauliflower cheese, garlic sautéed cavolo nero
& red wine gravy



Allergen Info (viewthe.menu/7vrw)

For information regarding allergens in our food and drinks, please scan the QR code on the menu. If you are unable to scan the code, a member of our team will be happy to assist you. Inform us of any food allergies when ordering. Note that we cannot always guarantee the complete absence of allergens due to preparation processes. Items with (v) are vegetarian, and those with (pb) are plant-based. Adults need around 2,000 kcals per day.

◆◆ HANDCRAFTED PIES ◆◆

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.

Trafalgar pie

beef, port & mushroom pie with a puff pastry top,
served with seasonal vegetables, red wine gravy
& your choice of chips or mash potato | 21.5

*In support of The Royal Navy & Royal Marines
Charity, we'll donate 50p from every pie sold.*

Learn more at rnrmc.org.uk

Chicken, bacon & leek pie

served with seasonal vegetables, red wine gravy
& your choice of chips or mash potato | 19.95

Chestnut mushroom & lentil pie

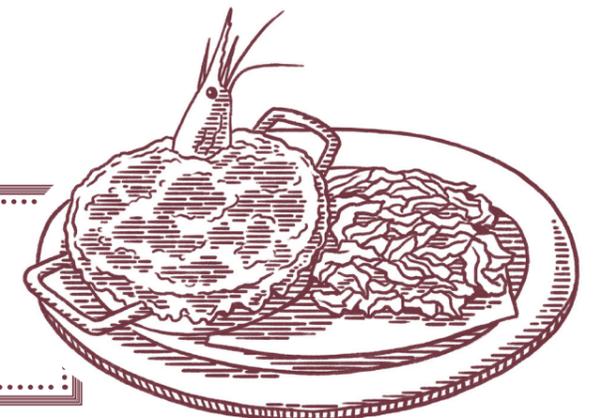
topped with mash potato & served with seasonal
vegetables & red wine gravy (pb) | 19.5

Slow-braised beef & ale pie for 2

puff pastry top & served with cauliflower
cheese, roasted bone marrow, seasonal
vegetables & red wine gravy | 39.95

The Admiral's fish pie

tiger prawn, poached salmon & haddock topped with
mash & served with garlic sautéed cavolo nero | 22.5



◆◆ MAINS ◆◆

Fish & chips

beer battered haddock served with
triple-cooked chips, crushed minted peas,
tartare sauce & lemon | 20.95

Add curry sauce for £2.5

Onion bhaji burger

with lime pickle & mango mayo, cucumber raita
& triple-cooked chips (pb) | 18.95

Corn-fed chicken

with garlic & sage butter, mash potato,
cavolo nero & crispy onions | 21.5

Pan roasted salmon fillet

with sautéed potatoes, courgette puree
& side of niçoise salad | 23.95

Devon crab linguine

with brown crab, chilli & samphire | 21.5

Cheeseburger

with aged cheddar, London Pride braised
onions, tomato, pickles, burger sauce
& triple-cooked chips | 19.5

Add streaky bacon for £2.5

8oz Sirloin steak

with triple-cooked chips, roasted flat
mushroom, slow roasted tomato
& peppercorn sauce | 32

Smoked bacon chop

served with fried eggs, triple-cooked chips
& pineapple ketchup | 24.95

◆◆ SIDES ◆◆

Yorkshire pudding

with onion dipping gravy (v) | 6.5

Long stem broccoli

with confit garlic (pb) | 5.5

Rigatoni mac & cheese

with cave-aged cheddar & crispy
onions (v) | 6.95

Roasted bone marrow

topped with crispy onions
& chives | 6.5

Rocket salad with

Cornish cheese (v) | 4.95

Triple-cooked chips (pb) | 5.5

Add cheddar cheese (v) for £2.5

◆ · PUDDINGS · ◆

Sticky toffee pudding

with vanilla ice cream (v) | 8.95

Pairs perfectly with Pusser's gunpowder proof spiced rum

Apple, plum & sloe gin crumble

with choice of ice cream (v) or custard (v) | 8.95

(plant-based option available)

Pairs perfectly with Sipsmith sloe gin

Dark chocolate & London Pride sponge pudding

with chocolate & malt sauce & vanilla ice cream (v) | 8.95

Warm chocolate brownie

with salted caramel ice cream (v) | 8.95

Ice cream (v)

£2.95 per scoop

Choose from chocolate (pb), salted caramel (v), rum (v),
vanilla (v), raspberry sorbet (pb), coconut sorbet (pb)

◆ · AFTER DINNER · ◆

A selection of coffees and teas also available

Affogato

espresso shot with candied walnuts & your choice
of vanilla or rum ice cream (v) | 5.5

Pairs perfectly with Pusser's 15 year old rum

Miniature chocolate brownie

with choice of hot drink | 5.5

Espresso martini

vodka, kahlua, espresso, sugar syrup | 13.5

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