

Welcome to The Admiralty, famous in London for our fish & chips, homemade pies and a wide selection of British cask ales. Our kitchen is open all day; serving lunch, dinner, a full selection of bar snacks and delicious desserts.



◆ ◆ PUDDINGS ◆ ◆

Sticky toffee pudding

with vanilla ice cream (v) | 8.95

Pairs perfectly with Pusser's gunpowder proof spiced rum

Apple, berry & Pimm's crumble

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

(plant-based option available)

Pairs perfectly with a Pimm's cocktail

Strawberry & elderflower pavlova

with vanilla cream & strawberry, elderflower & gin compote (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)

◆ ◆ 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

THE ADMIRALTY



Allergen Info (viewthe.menu/7vrvw)

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.



FOOD
MENU

WHILE YOU WAIT

Nocellara olives (pb) | 5

Smoked almonds (pb) | 5

Wildfarmed sourdough
served warm with whipped salted butter & Guinness butter (v) | 6

BAR SNACKS

Yorkshire pudding
with onion dipping gravy (v) | 7

Pork scotch egg
with beer mustard | 9.95

Chicken tenders
with buffalo & blue cheese sauce | 9.95

Mac & cheese croquettes
with truffle aioli (v) | 9.95

STARTERS

Isle of Wight tomatoes on Wildfarmed sourdough
with marinated courgettes & pesto (pb) | 10.5

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

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 prawn cocktail
served with Marie Rose sauce & iceberg lettuce | 11.5

DRINKS

The Admiralty G&T
Bombay Sapphire gin with Fever Tree Mediterranean tonic | 9.65

Pimm's
with lemonade & fresh summer fruit | 9

Mirabeau rosé spritz
Provence rosé wine over ice with lime & fresh mint garnish | 11

Hugo spritz
St. Germain, prosecco & soda | 12

MAINS

Traditional fish & chips

beer battered haddock served with triple-cooked chips, mushy 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) | 19.5

Garlic roasted chicken
with garlic butter, dressed leaf salad & crispy potatoes | 21.95

Pan roasted sea bass
with courgette & basil purée, tenderstem broccoli & leek & potato cake | 23.95

Chicken Caesar salad
with cos lettuce, Caesar dressing, anchovies, aged cheese & sourdough croutons | 18.5
Add streaky bacon for £2.5

Homemade beef lasagne
with a side salad & garlic bread | 20.95

Cheeseburger
with Monterey Jack cheese, London Pride braised onions, tomato, pickles, burger sauce, coleslaw & 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 | 33

King's coronation quiche
aged cheddar & spring onion quiche served with salad & Cornish cheese (v) | 16.5

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 | 21.95
*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 | 20.5

Chestnut mushroom & lentil pie
topped with mash potato & served with seasonal vegetables & red wine gravy (pb) | 19.95

The Admiral's fish pie

tiger prawn, poached salmon & haddock topped with mash & served with seasonal vegetables | 22.95



SHARING BOARDS

for 2 people

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, seasonal vegetables & red wine gravy

British Ploughman's | 32.95
with pork scotch egg, Cornish yarg, West Country brie, British blue cheese, cold cut ham, tomato & radish salad, balsamic pickled onions, tomato chutney, Wildfarmed sourdough & whipped butter

SIDES

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

Garlic bread (v) | 4.95
Add cheddar cheese (v) for £2.5



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