

# ALE & PIE THE ADMIRALTY

admiraltytrafalgar.co.uk  AdmiraltyLondon  @the\_admiralty\_pub  AdmiraltyLondon

## FRESH — FOOD — TODAY

### SMALL PLATES

One dish £5.00 Two dishes £9.50

Three dishes £14.00 Four dishes £17.00

**Hampshire black pudding croquettes**  
Bramley apple puree

**½ pint of shell on Atlantic prawns**  
Marie Rose sauce

**Red pepper hummus (v)**  
warm flat bread

**Curry spiced sausage roll**  
coronation & almond mayonnaise

**Frontier beer battered  
haddock goujons**  
tartare sauce

**Truffled mac & cheese croquettes (v)**

**Spicy chicken wings**  
sesame, chilli & coriander

**Crispy salt & pepper squid**  
chilli jam

**Mature Cheddar &  
Oliver's Island Ale rarebit**  
caramelised red onion relish

**Award Winning Mini Pies**  
Choose between -  
Chicken tikka masala,  
Steak & London Pride  
or Sweet potato & Stilton (v)

## SIDES

**Triple-cooked chips (v) £3.95**

**Sweet potato fries (v) £3.95**

**House mixed salad (v) £3.95**

**Rosemary focaccia, olive oil  
& balsamic vinegar (v) £4.50**

**Green beans, hispi cabbage  
& garden peas (v) £2.45**

## SUNDAY — ROAST —

All served with roast potatoes,  
Yorkshire pudding, seasonal  
vegetables & gravy

**Sirloin of Hampshire  
beef £16.95**

**Loin of west country pork,  
apple sauce, crackling £14.95**

**Half roast Norfolk  
chicken £15.45**

**Nut roast, vegetarian  
gravy (v) £12.45**

## MAINS

**Rigatoni pasta (v) £12.95**  
plum vine tomatoes, baby spinach,  
rosemary & chilli breadcrumbs

**London Porter hot smoked  
salmon niçoise salad £15.95**  
soft boiled hen's eggs, black olives,  
fine beans, new potatoes, cherry tomatoes  
& French dressing

**Roasted butternut squash (vg) £12.45**  
spelt, dried cranberries, mint,  
parsley & toasted pistachios

**Fish & chips £14.45**  
Frontier beer battered haddock, triple-cooked  
chips, mushy peas, tartare sauce and lemon

**Beef Burger £10.95**  
Chalcroft Farm beef burger, gem lettuce,  
tomato, red onion, gherkin, mayonnaise,  
cholla, triple-cooked chips

**Add Ons - Mrs Owton's bacon, HSB  
Gouda cheese or melted Stilton £1.50**

## PUDDINGS

**Paul's chocolate brownie £6.45**  
Fuller's vanilla ice cream

**Raspberry & Lime Posset £6.95**  
shortbread

**Warm Bakewell Tart £6.95**  
crème anglaise

**Fuller's ice cream & sorbet  
selection by Laverstoke Farm £4.50**  
ask one of the team for flavours

## HANDCRAFTED PIES. MADE HERE TODAY

Our pies are served with  
seasonal vegetables and a choice  
of mash, sweet potato fries or  
triple-cooked chips with rich gravy  
or traditional pie liquor

**Steak & London Pride £14.45**  
caramelised shallots, button  
mushrooms & thyme

**Sweet potato & mature  
Stilton (v) £13.45**  
wilted spinach, nutmeg,  
baby onions & rosemary

**Chicken tikka masala £13.95**  
coconut, coriander & toasted almonds

**Hampshire ham hock £13.95**  
smoked Applewood cheese,  
Dark Star's Hophead & parsley cream sauce

## HOUSE SIGNATURE PIE

Please see our daily changing  
signature dishes



## TASTING BOARD

Three award-winning mini pies  
with three award-winning ales

**£18.95**

**Steak & London Pride pie**

**Sweet potato & Stilton pie (v)**

**Chicken tikka masala pie**



*Terence*  
Head Chef, The Admiralty

# ALE & PIE THE ADMIRALTY

admiraltytrafalgar.co.uk  AdmiraltyLondon  @the\_admiralty\_pub  AdmiraltyLondon

## — OUR — HANDCRAFTED ALES

Fuller's has been brewing world-class beer at the Griffin Brewery for the past 170 years and we always have something new up our sleeve whether your tippie is cask or keg, craft lager or real ale. *We would be happy to recommend a drink to pair with your meal – just ask a member of staff.*



### London Pride 4.1% ABV

A true icon of the capital, our award winning flagship ale creates the perfect balance between biscuity malt and pronounced hop flavours.

### ESB 5.5% ABV

Twice named World Champion beer, ESB is a deep-coloured, silky smooth ale. Rich fruit flavours of Dundee cake lead to a lingering sweetness on the finish.



### Oliver's Island 3.8% ABV

A crisp, distinctive ale, with orange peel added to a blend of golden malt and floral & citrus hops to bring zesty notes of tropical fruit.

### Dark Star Hophead 3.8% ABV

From the Dark Star Brewery. Former Champion Beer of Britain. A golden ale with a floral aroma and elderflower notes from Cascade hops.



### OUR HANDCRAFTED LAGER

**Frontier 4.5% ABV** – A unique, refreshing beer brewed for 42 days (rather than the usual six for mainstream lager), Frontier pushes new boundaries with its wealth of flavours.

*Ask about our  
Seasonal &  
Guest Ales*

★  
*Posh Stargazy*  
2016



★  
*Steak & Ale*  
2018

★  
*Steak & Ale*  
2016

## — OUR — AWARD WINNING PIES

★  
*Lamb & Wild Mushroom*  
2018

★  
*Chicken Madras*  
2017

★  
*Chicken Tikka Masala*  
2018

Our food is cooked fresh from scratch, with each pie hand-made in our kitchens by our specialist pie-maker.

## TEA AND COFFEE

*Made with the same attention to taste that we give our beers, Brewer Street Coffee is our own unique, Fairtrade certified blend. A lighter roast for a fuller flavour, it's the perfect way to finish a meal.*



**Latte £3.25**  
**Cappuccino £3.25**  
**Flat White £3.25**

**Mocha £3.40**  
**Macchiato £3.00**  
**Double Espresso £3.00**

**Americano £2.75**  
**Espresso £2.75**  
**Hot Chocolate £3.25**

**English Tea £2.75**  
**Herbal Tea £2.75**



*Trevor*  
Head Chef, **The Admiralty**