



## Dinner Menu

### Cocktail of the week

Honeycombe old fashioned £10

### While you wait...

London artisan bread & whipped butter £3

SW3 platter: Glamorgan sausage, chilli & honey chicken, particular fritters,  
wild garlic ricotta, bread sticks & pickles £15

### Starters

Panzanella – heirloom toms, artisan bread & anchovies £7

Green gazpacho, Cornish crab, radish tops £7

Norfolk asparagus tips, poached egg & toasted hazelnut cream £8

Wood pigeon & burnt peach salad £9

Beef carpaccio, pickles & horseradish cream £9/£16

Orkney king scallops, pancetta & peas £11.5

### Mains

Goat's cheese, potato, onion "pasty", baby beets & hollandaise £13.5

Beer battered haddock, crushed peas, triple-cooked chips & tartar £14

Cumberland sausage 'n' mash, caramelised & crispy onions £14.5

The Admiral's cheese burger, house cured bacon, gherkin & chips £15

Skate wing, dried grapes, spring onion & peas £16

Somerset chicken supreme, girolle mushrooms & hispi cabbage £16.5

Sea trout, samphire & shrimp brown butter £17

Butchers cut of the day, triple-cooked chips, watercress & béarnaise sauce  
(Please ask your waiter for today's cuts) £MP

### Sides

Triple-cooked chips £4 | Crushed celeriac, hen egg & maple £5 | Westcombe mac £4 |

Minted "Podington peas" £4 | Sauerkraut & crispy duck crumbs £4 | Green leaf salad £3.5

*Ask your server if you require a list of the allergens present in any dishes.*

*Our fish is caught by day boats or sustainably sourced in the UK. Our fruit and vegetables come from New Covent Garden Market.*

*Our Bread comes from Borough Market daily. Game may contain shot.*

*\*Market price*

*A discretionary 12.5% service charge will be added to your bill.*