



Lunch Menu

While you wait...

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| London artisan bread & whipped butter | £3 |
| SW3 platter: Glamorgan sausage, chilli & honey chicken, particular fritters, wild garlic ricotta, bread sticks & pickles | £15 |

Starters

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| Panzanella – heirloom tomatoes, 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 |

Sandwiches

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| Chip buttie & curry sauce | £6.5 |
| Ham & cheese toastie & mustard mayo | £7 |
| Fish finger sandwich & crushed peas | £8.5 |

Mains

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| 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 & curried 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

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| 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.