

the Admiralty

L O U N G E

STARTERS

DEVILLED EGGS...9

THREE DEVILLED EGGS WITH DILL AND A DOLLOP OF SAMBAL CHILI

SMOKED OYSTERS...14

COLD SMOKED OYSTERS SERVED IN OIL WITH CITRUS ZEST AND CAVIAR

SEAWEED WRAPPED SCALLOPS...17

THREE SCALLOPS WRAPPED AND GRILLED WITH NORI, SAMBAL,

PICKLED BURDOCK ROOT, AND AIOLI

SHAKSHUKA...12

A POACHED EGG IN A STEW OF TOMATOES, BELL PEPPERS,

ONIONS, GARLIC, AND SPICES, SERVED WITH TOAST

CRAB CAKE... 18

ALL CLAW CRAB CAKE SERVED OVER A WARM CORN AND CURED PORK

CHOWDER WITH CREME FRAICHE AND BLUEBERRY COMPOTE

FRENCH FRIES...7

SIDE SALAD... 7

STEWES AND SALADS

CURRIED MUSSELS AND FRIES... 21

TAYLOR SHELLFISH MUSSELS IN YELLOW COCONUT CURRY ON FRIES

WITH GINGER AND ONION

MUSHROOM CASHEW SOUP... 20

OYSTER MUSHROOM SOUP IN A VEGETABLE, MISO, AND CASHEW

BROTH WITH FARRO, SPINACH, THYME, GARLIC, GINGER AND LEMON

CAESAR SALAD...14

ROMAINE LETTUCE, TRADITIONAL DRESSING, TOASTED BREAD CRUMBS,

PARMESAN

ADMIRALTY GREENS...16

ARUGULA SALAD WITH PICKLED FENNEL AND RADISH, HOG JOWL

LARDONS, SOFT BOILED EGG, SUNFLOWER SEEDS, SOFT BREAD AND

HOUSE DRESSING

MAINS

FISH & CHIPS

BEER BATTERED ROCK FISH AND FRENCH FRIES WITH TARRAGON KETCHUP AND TARTAR (ADD AN EXTRA PIECE FOR \$5)

20

TAVERN STEAK

LAMB & BEEF PATTY ON ONION TOAST WITH A SHARP WHITE CHEDDAR BEER CHEESE AND CRISPY SHALLOTS, SERVED WITH A SIDE ARUGULA SALAD

22

IMPERIAL SWINE

APPLE CHUTNEY STUFFED PORCHETTA ON CHILI PUMPKIN PUREE WITH APPLE CIDER BRAISED CABBAGE

32

DUCK BREAST

SEARED DUCK BREAST WITH PICKLED RHUBARB, COLLARD GREENS, CELERY ROOT AND CAULIFLOWER PUREE, WITH RASPBERRY AND ORANGE COMPOTE

34

NY STRIP

12OZ PRIME GRASS FED STEAK, CREAMY PARSNIP, SAUTEED MUSHROOMS AND GRILLED GREEN ONIONS WITH A RED WINE REDUCTION

47

HALIBUT

SEARED HALIBUT ON A BUTTERNUT SQUASH HASH WITH A CREAMY BASIL SAUCE AND GRILLED ASPARAGUS

48

HARVEST PLATE

FIRE ROASTED EGGPLANT PUREE AND CURRIED SWEET POTATO WITH ARUGULA AND BASIL PESTO ON FLATBREAD

21