THE ADMIRAL HARDY

The Admiral Hardy.

At the corner of the market, centrally located in the heart of Greenwich. The Admiral Hardy is your ideal British pub, bar and event space, catering to families, tourists and students alike. With craft beer, real ale and mouthwatering fish and chips we are sure to have something for everyone. After a day of play in Greenwich Park, strolling through the market or wandering along the riverside, our first floor private dining room is perfect for a meal on Sundays or a private party for you and your friends. If looking for a special event, Clarence Hall is the ideal spot, incorporating two floors and accommodating up to 120 guests, with grand windows flooding the room with light. Whether a quick pint, lunch in the market or a wedding reception join us at

7 College Approach, London SE10 9HY events@admiralhardygreenwich.co.uk 0208 293 9535



CLARENCE HALL

Seated: 90 guests Standing: 150 guests







HARDY ROOM

Seated: 40 guests Standing: 60 guests







SNUG ROOM

Seated: 30 guests Standing: 45 guests







BOARD MENU

THE HARDY £27.50

Hummus & flatbreads (VG)

Crispy squid & aioli

Pork & duck sausage roll

Crispy brie bites, truffle mayo (V)

Buttermilk fried chicken, blue cheese sauce

THE SAUSAGE £25

Cumberland sausage ring
Pork & duck sausage roll
Stickly cocktail sausages
Smoked Bavarian sausage
Onion rings, mustard, ketchup

CHEESE BOARD £22

Stilton, Tunworth

Westcombe Cheddar

Chutney, crackers, celery sticks (V)

THE VEGETARIAN £22.50

Crispy brie bites, truffle mayo

Hummus & flatbread

Falafels

Sweet potato fries



FINGER FOOD

10 portions per selected item

MEAT £25 PER DISH

Buffalo fried chicken, blue cheese mayonnaise
Mini Cumberland sausages, honey & mustard glaze
Pork belly bites, soy & honey glaze
Spiced lamb koftas, cucumber & mint yogurt

SEAFOOD £25 PER DISH

Lemon sole goujons, tartar sauce, lemon
Crispy fried squid, saffron aioli
Cod & haddok fishcakes, tartare sauce, lemon

VEGETARIAN £18.5 PER DISH

Falafels, smoked aubergine purée (VG)

Hummus, dukkha, flat bread (VG)

Brie bites, truffle mayonnaise (V)

SWEET £20 PER DISH

Mini chocolate tart, crème fraîch, honeycomb (V)

Churros, dark chocolate sauce (VG)

Lemon curd tart, toasted marshmallow, lime (V)

PRE ORDER DRINKS PACKAGE

BEER

£90.00

Enjoy 20 bottles of Beer Choose from Desperados or Sol **PROSECCO**

£60.00 / £120.00

Enjoy 2 or 4 bottles of Prosecco Galanti

WINE

£65.00

Take your pick! Enjoy 3 bottles from our selection below

Combine La Campagne Viognier, Le Bosq or Granfort Rosé £125.00

Take your pick! Enjoy 4 bottles from our selection below

Combine Roquemolière Picpoul de Pinet, Martín Códax "Alba Martín" Albariño, Ken Forrester Petit Rosé, Brave to be Murray Shiraz, Sierra Cantabria Seleccion Rioja









SET MENU

2 Course £25 / 3 Course £30

STARTERS

Hummus, roasted chickpea, flatbread (VG)

Crispy fried squid, garlic mayonnaise, lemon

Buttermilk fried chicken, hot sauce, celery, blue cheese mayonnaise

MAIN

Sausage & mash, roast onion, gravy

Beer Battered fish & chips, mushy peas, tartare sauce, lemon

Vegan cheeseburger, smoked bacon, lettuce, tomato, house sauce, fries (VG)

> 300g flat iron streak, garlic butter, watercress, fries (+£5 supplement)

DESSERT

Apple & blackberry crumble, custard (V)

Sticky toffee pudding, vanilla ice cream (V)

Chocolate brownie, salted caramel ice cream (V)







