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# SANCTUARY HOUSE

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The Sanctuary House Hotel is located in the most ancient street in Westminster, Tothill Street - one of four major streets created in the 19th century. There are even stories of secret tunnels/ passages through to Westminster under the ground from the basement.

The hotel building was once a publishing house for The Railway Gazette in the 1940s and was home to the London Municipal Society in the early 1900s before Fuller's opened it as a pub and hotel in 1997.



## **Our Ale & Pie houses are the embodiment of a great British pub**

*- historic, iconic buildings, famous for pies, exceptional  
beers and wonderful hospitality.*

Although we specialise in cask ales & pies, we don't just stop there... with 'Timeless British Classics' sitting alongside an eclectic range of drinks, served by passionate, well-trained staff you are in for a truly exceptional experience in some of the most remarkable pubs in England.



## ♦♦ SMALL PLATES ♦♦

**Cumberland sausages**  
with honey, chilli & mustard | 7.95

**Traditional scotch egg**  
served with brown sauce | 9.5

**Classic hummus**  
with crudités *(pb)* | 8.5

**Pink peppercorn squid**  
with aioli | 11.95

**King prawn cocktail**  
served with Marie Rose sauce  
& baby gem lettuce | 11.95

**Crispy beef brisket & cheddar nuggets**  
served with mustard mayo & pickles | 11.5

**Chestnut mushroom pâté**  
served with toasted bread &  
rosemary butter *(v)* | 9.95

**King's Coronation quiche**  
with dressed salad *(v)* | 11.5

**Fuller's London Porter  
infused smoked salmon**  
with crème fraîche, pickled cucumber  
& brown bread | 12.5

**Chicken goujons**  
with ketchup | 9.95

**Truffled mac & cheese croquettes**  
with truffle aioli *(v)* | 9.5

## ♦♦ HANDCRAFTED PIES ♦♦

*Pie and mash is London's original fast-food. A traditional British meal popularised in the eastern docklands area of the capital during the Victorian era. Traditionally a working-class food, the pastry crust protected workers' meals from the dirt and grime of historic London.*

**London Pride steak & ale pie**  
served with seasonal vegetables, red wine gravy  
& your choice of chips or mash potato | 20.5

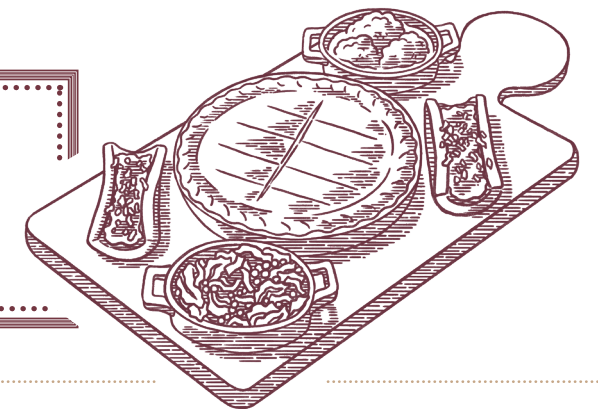
**Chicken, bacon & leek pie**  
served with seasonal vegetables, red wine gravy  
& your choice of chips or mash potato | 19.95

**Chestnut mushroom & lentil pie**  
topped with mash potato & served with  
green beans & red wine gravy *(pb)* | 19.5

**Fisherman's pie**  
malt & barley smoked cod, salmon, prawn &  
poached egg fish pie topped with mash potato  
& served with seasonal vegetables | 21.95

### Slow-braised beef & ale pie to share

Puff pastry top & served with cauliflower cheese,  
roasted bone marrow, seasonal vegetables  
& red wine gravy | 39.95



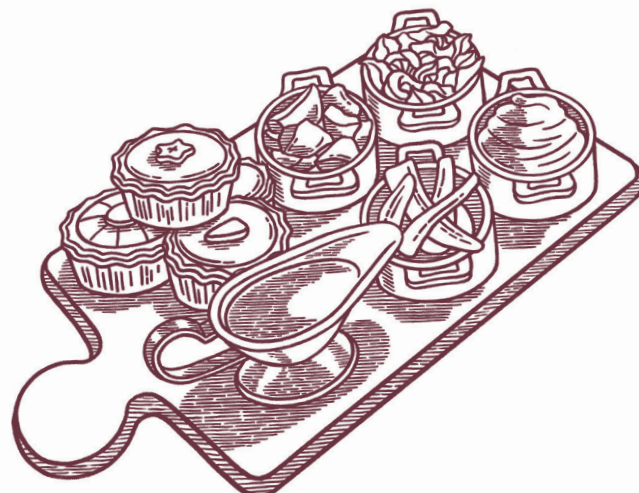
## ♦♦ SHARING BOARDS ♦♦

*for 2 people*

**The Sanctuary House meat & cheese board** | 38.95  
Parma ham, Salami Milano, Pastrami,  
Croxtan Manor Cheddar, Dorset Blue Vinny,  
Somerset brie, double Gloucester cheese, Ale & Pie  
aubergine chutney, olives, pickled gherkins,  
sourdough bread, olive oil & chicken butter



**Pie sharing board** | 39.95  
Mini pies: steak & London Pride, chicken,  
bacon & leek, cauliflower & Cheshire cheese,  
& Eastend pies – served with creamy mash,  
cauliflower cheese, savoy cabbage, leeks,  
peas & red wine gravy



## ♦♦ MAINS ♦♦

**Fish & chips**  
beer battered haddock served with  
triple-cooked chips, crushed minted peas,  
tartare sauce & lemon | 20.5

*Add curry sauce for £2.50*

**Onion bhaji burger**  
with lime pickle & mango mayo, cucumber raita  
& triple-cooked chips *(pb)* | 18.95

**Chicken Caesar salad**  
soft boiled egg, gem lettuce, croutons,  
Italian hard cheese & anchovies | 18.5

**Devonshire crab linguine**  
with courgette, cherry tomato  
& chilli salsa | 21.95

**Smoked bacon chop**  
served with fried egg, triple-cooked chips  
& pineapple ketchup | 24.95

**Cheeseburger**  
Emmental cheese, lettuce, tomato, gherkins,  
crispy onions, mustard, ketchup &  
triple-cooked chips | 19.5  
*Add streaky bacon for £3*

**8oz Sirloin steak**  
with triple-cooked chips, roasted flat mushroom,  
slow roasted tomato & peppercorn sauce | 32

**Salmon niçoise**  
with gem lettuce, new potatoes, capers,  
cherry tomatoes, olives, green beans  
& a soft boiled egg | 23.95

## ♦♦ SIDES ♦♦

**Yorkshire pudding**  
with onion dipping gravy *(v)* | 6.5

**Mac & cheese** *(v)* | 6.95

**Green beans** *(v)* | 5.5

**Roasted bone marrow**  
topped with crispy onions  
& chives | 6.5

**Rocket & Italian hard  
cheese salad** *(v)* | 5.5

**Truffle cauliflower  
cheese** *(v)* | 6.95

**Triple-cooked chips** *(pb)* | 5.5



**Allergen Info** (<https://viewthe.menu/7vam>)

If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.  
*(v)* vegetarian *(pb)* plant-based. Adults need around 2000 kcal a day

## ◆ • SANDWICHES • ◆

*available Monday to Saturday until 5pm*

### **Fish finger sandwich**

beer battered haddock, with gem lettuce & tartare sauce served with triple-cooked chips | 14.95

### **B.L.T. sandwich**

bacon, baby gem lettuce, tomato & mayonnaise served with triple-cooked chips | 14.95

### **Grilled cheese & caramelised onion toastie**

served with triple-cooked chips *(v)* | 13.95

### **Coronation fried chicken sandwich**

baby gem lettuce, tomato, coronation curry mayo, served with triple-cooked chips | 14.5

## ◆ • PUDDINGS • ◆

### **Sticky toffee pudding**

with vanilla ice cream *(v)* | 8.95

### **Sour cherry & apple pie**

served with coconut sorbet *(pb)* | 8.95

### **White chocolate & raspberry arctic roll**

with raspberry sauce *(v)* | 8.95

### **Warm chocolate brownie**

with salted caramel ice cream *(v)* | 8.95

### **Ice cream *(v)***

£2.95 *per scoop*

Choose from chocolate *(pb)*, salted caramel *(v)*, vanilla *(v)*, raspberry sorbet *(pb)*, coconut sorbet *(pb)*

**A selection of coffees and teas also available**

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