

Welcome to The Mad Hatter, famous in London for our fish & chips, homemade pies and a wide selection of British cask ales.

Our kitchen is open all day; serving lunch, dinner, a full selection of bar snacks and delicious desserts.



◆ ◆ PUDDINGS ◆ ◆

Sticky toffee pudding
with vanilla ice cream *(v)* | 8.5

Apple, berry & Pimm's crumble
with your choice of custard *(v)* or ice cream *(v)* | 8.5
(plant-based option available)

Strawberry & elderflower pavlova
with vanilla cream & strawberry,
elderflower & gin compote *(v)* | 8.5

Warm chocolate brownie
with salted caramel ice cream *(v)* | 8.5

Ice cream *(v)*
£2.95 *per scoop*
Choose from chocolate *(pb)*, salted caramel *(v)*,
rum *(v)*, vanilla *(v)*, raspberry sorbet *(pb)*

◆ ◆ AFTER DINNER ◆ ◆

A selection of coffees and teas also available

Affogato
espresso shot with candied walnuts & your choice
of vanilla or rum ice cream *(v)* | 5.5

Miniature chocolate brownie
with choice of hot drink | 5.5

Espresso martini
vodka, Kahlua, espresso, sugar syrup | 13

MAD HATTER



Allergen Info (viewthe.menu/7vnh)

For information regarding allergens in our food and drinks, please scan the QR code on the menu. If you are unable to scan the code, a member of our team will be happy to assist you. Inform us of any food allergies when ordering. Note that we cannot always guarantee the complete absence of allergens due to preparation processes. Items with *(v)* are vegetarian, and those with *(pb)* are plant-based. Adults need around 2,000 kcals per day.



THE
MAD HATTER



SUNDAY FOOD
MENU

WHILE YOU WAIT

Nocellara olives (pb) | 5

Smoked almonds (pb) | 5

Wildfarmed sourdough
served warm with whipped salted butter & Guinness butter (v) | 6

BAR SNACKS

Yorkshire pudding
with onion dipping gravy (v) | 7

Pork scotch egg
with beer mustard | 9.5

Chicken tenders
with buffalo & blue cheese sauce | 9.5

Mac & cheese croquettes
with truffle aioli (v) | 9.5

STARTERS

Isle of Wight tomatoes on Wildfarmed sourdough
with marinated courgettes & pesto (pb) | 9.95

King's coronation quiche
aged cheddar & spring onion quiche served with salad & Cornish cheese (v) | 10.95

London Porter smoked salmon
with crème fraîche, pickled cucumber & Wildfarmed sourdough | 12.5

Crispy beef brisket & cheddar nuggets
served with mustard mayo & pickles | 10.95

King prawn cocktail
served with Marie Rose sauce & iceberg lettuce | 10.95

DRINKS

The Mad Hatter G&T
Bombay Sapphire gin with Fever Tree Mediterranean tonic | 9

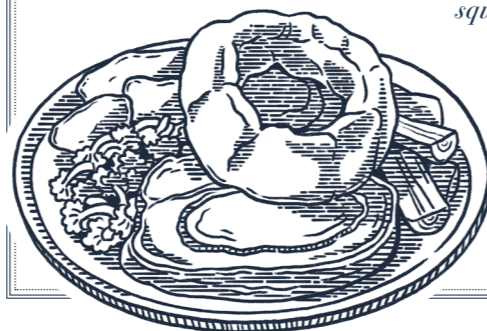
Pimm's
with lemonade & fresh summer fruit | 8.3

Mirabeau rosé spritz
Provence rosé wine over ice with lime & fresh mint garnish | 10.5

Hugo spritz
St. Germain, prosecco & soda | 11.5

SUNDAYS AT THE MAD HATTER

All served with cauliflower cheese, roast potatoes, maple carrots, squash mash, seasonal greens & red wine gravy.



Sirloin of beef
served pink with Yorkshire pudding | 25.5

Braised lamb shoulder
with Yorkshire pudding | 27.5

Chicken supreme
with Yorkshire pudding & sage & onion stuffing | 23.5

Nut roast with plant-based cauliflower cheese (pb) | 20.5

MAINS

Traditional fish & chips
beer battered haddock served with triple-cooked chips, mushy peas, tartare sauce & lemon | 19.95

Add curry sauce for £2.5

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

Pan roasted sea bass
with courgette & basil purée, tenderstem broccoli & new potatoes | 23.5

Cheeseburger
with Monterey Jack cheese, London Pride braised onions, tomato, pickles, burger sauce & triple-cooked chips | 18.95
Add streaky bacon for £2.5

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.

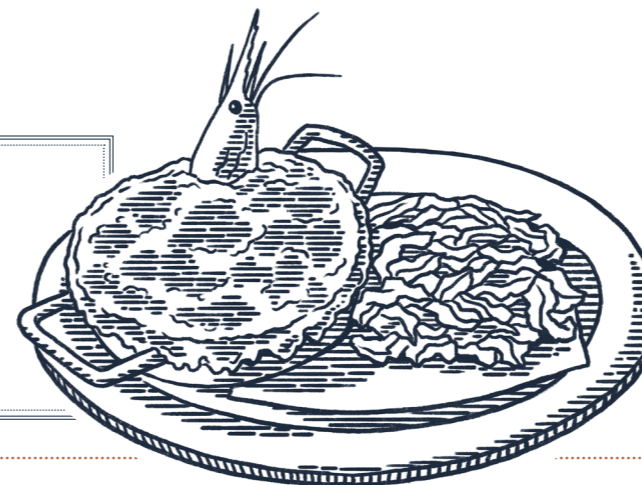
London Pride steak pie
served with seasonal vegetables, red wine gravy & your choice of chips or mash potato | 20.5

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 seasonal vegetables & red wine gravy (pb) | 19.5

The Admiral's fish pie

tiger prawn, poached salmon & haddock topped with mash & served with seasonal vegetables | 22.5



SHARING BOARDS

for 2 people

Pie sharing board | 39.95
4 mini pies: Steak & London Pride, Chicken, bacon & leek, Cauliflower & Cheshire cheese & Trio of mushroom – served with creamy mash, cauliflower cheese, seasonal vegetables & red wine gravy

British Ploughman's | 32.5
with pork scotch egg, Cornish yarg, West Country brie, British blue cheese, cold cut ham, tomato & radish salad, balsamic pickled onions, tomato chutney, Wildfarmed sourdough & whipped butter

SIDES

Pigs in blankets | 6.5

Rigatoni mac & cheese
with cave-aged cheddar & crispy onions (v) | 6.95

Roasted bone marrow
topped with crispy onions & chives | 6.5

Rocket salad with Cornish cheese (v) | 4.95

Triple-cooked chips (pb) | 5.5
Add cheddar cheese (v) for £2.5

Long stem broccoli
with confit garlic (pb) | 5.5



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