

STARTERS

Fish Spread 7.50

Haddock smoked in-house and served with crackers

Rueben Egg Rolls 7.95

Brined corned beef, shredded cabbage and mozzarella in a crispy shell, with Rémoulade sauce.

Sausage Rolls 6.50

Classic pork bangers in pastry with HP sauce.

Scotch Egg 6.50

Hard-boiled egg coated in breadcrumbs & Cumberland sausage - served with HP.

Smoked Wings 9.50

8 Wings. *Buffalo, Nuclear, Garlic & Sweet Chili*

Garlic Shrimp 9.95

Wild caught shrimp in a white wine & garlic sauce - served with crostini.

Onion Rings 7.95

Onions fried golden brown in our classic beer batter - served with horseradish crème sauce.

SALAD

Scotch Egg Cobb Salad 12.95

Lettuce, tomatoes, sliced cucumbers, bleu cheese, bacon, ranch dressing, and a Scotch Egg.

Chicken Greek Salad 12.95

Flame-grilled chicken, lettuce, chickpeas, peppers, onions, tomatoes, feta cheese, cucumbers, Pita bread, and Greek dressing.

(Add \$2.50 for Fish OR Shrimp. Add \$3.00 for Lamb Burger)

Chicken Caesar Salad 12.50

Grilled chicken breast, Romaine lettuce, Parmesan cheese, sunflower seeds and Caesar dressing.

(Add \$2.50 for Fish OR Shrimp)

Caprese Salad 9.95

Mozzarella, tomato, basil & balsamic glaze.

House Salad 5.95

Lettuce, tomato, cucumbers, onions, carrots & chickpeas.

Soup 4.50

Soup of the day. Ask server for today's selections.

LUNCH COMBOS

Soup & Salad 7.00

House salad and soup of the day.

Soup & Grilled Cheese 8.00

Soup du jour and grilled cheese sandwich.

FLAME-GRILLED SANDWICHES

Reuben Burger 14.00

8oz. all-beef patty, topped with corned beef and beer braised cabbage - with hand-cut chips.

Horse & Jockey Burger 12.50

8oz. all-beef patty topped with Cheddar cheese, bacon, LTO and an onion ring - with hand-cut chips.

Lamb Burger 12.50

8oz. lamb patty served with feta cheese, cucumber cream sauce and LTO - with hand-cut chips.

Burger 10.50

8oz. all-beef patty, cooked to order, served with cheese and LTO - with hand-cut chips.

Veggie Burger 11.50

8oz. quinoa, garbanzo & black bean patty. Topped with LTO, hummus, and garlic aioli - with hand-cut chips.

MAIN COURSE

Bangers & Mash 10.50

Homemade Cumberland sausage over mashed potatoes with gravy & sautéed onions.

Cottage Pie 9.95

Carrots, onion, peas & ground beef in a rich gravy topped with mashed potatoes and cheese.

Chicken & Mushroom Pie 10.95

Chicken breast and sautéed mushrooms in a creamy velouté sauce inside a flaky puff pastry - with hand-cut chips.

Steak & Ale Pie 10.95

Prime roast beef, sautéed mushrooms & carrots in a rich Guinness and Thyme gravy - served inside puff pastry - with hand-cut chips.

Chicken Pot Pie 11.50

Chicken breast in creamy velouté sauce with peas & carrots inside a crispy pastry shell - with hand-cut chips.

Fish & Chips 12.95

Wild Atlantic Haddock battered & fried in our classic beer batter - served with hand-cut chips.

Cornish Pasty 13.95

Seasoned ground beef, potatoes, peas & carrots in pastry shell - served with hand-cut chips & brown gravy.

Mahi Sandwich 12.95

Grilled or blackened Mahi-mahi served on Kaiser roll with LTO and Rémoulade sauce - with hand-cut chips.

Mahi Tacos (2) 11.95

Grilled or blackened Mahi-mahi with pico de gallo & Rémoulade sauce in flour tortillas.

B.L.T. 9.50

Bacon, lettuce, tomato & mayo on white toast - with hand-cut chips.

Steak & Cheese 9.95

Steak, caramelized onions, peppers and mozzarella cheese, served in a toasted hoagie roll - with hand-cut chips.

Chip Shop Curry 10.50

Chicken breast simmered in savory yellow curry sauce - served with a portion of hand-cut chips.

Madras Curry 10.50

Chicken simmered in a spicy & aromatic curry sauce - served with basmati rice & naan bread.

Chicken Vindaloo 10.95

Extremely spicy tomato-based curry with chicken - served with basmati rice & naan bread.

Corned Beef 13.95

Corned beef, cabbage & roasted paprika potatoes.

Charcuterie Platter 14.95

Selection of homemade sausage, Gruyère cheese, pickled cabbage, toast, whole grain mustard & jalapeño jam.

Kielbasa 13.50

Paprika potatoes, onions & peppers.

Bratwurst 13.50

Beer braised cabbage & spaetzle.

Mahi & Mango Salsa 12.45

On a bed of basmati rice.

Chicken & Leek Stroganoff 12.45

Served with tagliatelle.

Beef Regan Josh 12.00

Aromatic mild curry served with basmati rice & naan bread

LUNCH MENU

THIN-CRUST PIZZA

Four Topping Pizza 14.95

Pepperoni, Italian sausage, onions, mushrooms, jalapeños, green peppers, tomatoes, feta cheese, extra cheese.

Cheese Pizza 11.95

Gluten-Free Cheese Pizza 13.50

Gluten-Free Two-topping Pizza 15.00

HOMEMADE DESSERTS

Apple Pie 8.00

Key Lime Pie 6.50

Bread Pudding 7.00

Carrot Cake 6.50

Bear Claw 6.50

Guinness Chocolate Cake 8.00

BREAKFAST

UNTIL 2PM (WEEKENDS ONLY)

Full English Breakfast 13.95

2 eggs, English bacon, sausage, black pudding (when available), mushrooms, tomatoes, Heinz beans, and toast.

Bacon & Eggs Butty 6.50

Fried egg & bacon on thick-cut bread.

B.E.S.T. Butty 8.50

Bacon, egg, sausage, tomato served on thick-cut white bread.

The American 9.95

Two eggs, bacon, fried potatoes, and toast.

Sausage & Egg Butty 6.50

Fried egg & sausage on thick-cut bread.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINE LIST

WHITE WINES

- Pinot Gris, J Vineyard, Russian River, California** 25
Pineapple, lemongrass, white peach, jasmine, anjou pear, yellow apple, lime
- Waipapa Bay, Chardonnay** 28
Crisp and oaky with a hint of vanilla
- Waipapa Bay, Sauvignon Blanc** 28
Fruity with hints of peach, lime, orange and snow pea
- Rose, Champs de Provence, Provence, France** 29
Dry, red berries, citrus, orange blossom, raspberry, zesty mineral finish

RED WINES

- Pinot Noir, Le Grand "Black Sheep", Languedoc, France** 28
Red cherry, currant, spice and vanilla
- Merlot, William Hill, Central Coast, California** 28
Black cherry, plum, blackberry, spice, black pepper, caramel, toasted oak, chocolate
- Cabernet Sauvignon, Storypoint, California** 30
Rich and intense, black currant, blackberry, hints of black tea, toffee and spice
- Malbec, Finca Las Moras, San Juan, Argentina** 30
Red cherry, currant, spice and vanilla
- Red Blend, Le Grand "Black Sheep" GSM, Languedoc, France** 29
Wild strawberry, cherry, licorice, cocoa, spice
- Zinfandel, Shannon Ridge, Lake County, California** 29
Juicy blackberry, cherry, dried herbs, spices, sweet oak

BEERS

- Ask your server about our guest beers -

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| Bass | Belhaven |
| Stella | Kilkenny |
| Strongbow | Harp |
| Fullers ESB | Magners |
| Fullers London pride | Peroni |
| Guinness | Bud Light |
| Boddingtons | Warsteiner |
| Murphy's | Hofbrau |

HIGH NOON SUN SIPS

- Watermelon
- Pineapple
- Grapefruit
- Black Cherry
- Peach
- Lime

FEATURED SCOTCHES

- Shackleton - 6
- Jura 10 Yr - 9
- Jura 18 Yr - 25
- Jura 7 Wood - 14
- The Dalmore 12 Yr - 10
- The Dalmore 15 Yr - 18
- The Dalmore 18 Yr - 30
- The Dalmore Port Wood - 12
- The Dalmore Cigar Malt - 28
- The Dalmore King Alexander III - 40

SPECIALS

MONDAY

Fish & Chips 9.95

TUESDAY

Trivia & Curry & A Pint 13.95

WEDNESDAY

Two for One Pie Night 13.95

(Dine-in only)

THURSDAY

Two for One Cornish Pasty Night 13.95

(Dine-in only)

FRIDAY

Mexican Night

SATURDAY

Burger & A Pint 12.95

SUNDAY

Traditional Roast Beef & Yorkshire Pudding Dinner 13.95

KID'S MENU

(Ages 12 and under)

- Fish Fingers & Chips - 6.50
- Chicken Fingers & Chips - 6.50
- Cottage Pie - 6.50
- Grilled Cheese Sandwich - 6.50
- Cheese Pizza - 6.50
- Mac 'n Cheese - 6.50