SHAREABLES

BELHAVEN BEER CHEESE sharp cheddar, Belhaven Scottish Ale, warm pretzels, fresh veggies 9.95

SPINACH & ARTICHOKE DIP blended with mozzarella & parmesan, served with naan bread 9.95

GOAT CHEESE DIP warm blend of herbs, marinara, topped with toasted almonds, served with naan bread 9.95

FLASH-FRIED CALAMARI lightly dusted slices of calamari steak, red and banana peppers, marinara & sweet chili 11.5

SCOTCH EGG delicately boiled egg wrapped in sausage & parmesan breadcrumbs, served with spicy pub mustard 7.75

PUB SPRING ROLLS blackened chicken, white cheddar, black beans, cilantro, jalapeño, spicy dill 8.95

FRIED PICKLES crispy dill spears, creamy dill 7.75

CHEESE "BOLLOCKS" (2) breaded mozzarella & provolone, marinara...never mind the bollocks 7.75

PESTO MARGHERITA FLATBREAD fresh basil pesto, marinated tomatoes, mozzarella & provolone, served on naan bread 8

AMERICAN* SLIDERS all-beef burgers, served with lettuce, house-made tartar, pickle, brioche bun & our British chips 10.95

WINGS TRADITIONAL 12.75 | BONELESS 10.5 Sauces: buffalo | sweet chili | Young's Double Chocolate Stout BBQ

SIDES

3.5 EACH OR CHOOSE A TRIO FOR 9.75 CRISPS | SWEET POTATO FRIES | BROCCOLI | VEGGIE OF THE DAY | COLESLAW | SMASHED POTATOES | PEAS & CARROTS | BRITISH CHIPS | GOUDA MAC | ACCENT SALAD

THE ROYAL COUPLE

CHOOSE 2 FROM THE FOLLOWING FOR 11.5

DAILY FEATURED BOWL of SOUP

> SALAD SPINACH BERRY HAIL, CAESAR! CHOPPED WEDGE

SANDWICH FISH SLIDER | GRILLED CHEESE 1/2 REUBEN | CHICKEN SALAD or TURKEY on ENGLISH MUFFIN

MAINSTAYS FROM BOTH SIDES OF THE POND

BEST FISH & CHIPS in the U.S. our award-winning, beer-battered haddock, house-made tartar sauce, & creamy coleslaw Regular 17.5 | Wee 13.95

SHEPHERD'S PIE

beef, lamb, bordelaise, peas & carrots, smashed potatoes, mozzarella-provolone, parmesan breadcrumbs, accent salad 14.25

BANGERS & MASH char-grilled sausages, Old Speckled Hen Ale onion gravy, smashed potatoes, peas & carrots, accent salad 14

MUM'S POT ROAST house-made bordelaise, smashed potatoes, peas & carrots 16.25

COUNTRYSIDE CHICKEN buttermilk fried chicken, smoked gouda mac & cheese, accent salad 14.5

BRILLIANT BURGERS

WITH FRIED PICKLE & BRITISH CHIPS

PUB CLASSIC* 8 oz. beef, lettuce, tomato, onion, brioche bun 11.95

YOUNG'S BBQ* 8 oz. beef, cheddar, Young's Double Chocolate Stout BBQ, Guinness onions, maple pepper bacon, brioche bun 14.75

THE BELHAVEN* 12 8 oz. beef, Belhaven beer cheese, crispy fried onions, pretzel bun 14.75

BLIMEY!* 8 oz. beef, spicy pimento cheese, roasted red peppers, fried jalapeños, brioche bun 13.5

ROYAL TURKEY seasoned ground turkey, white cheddar, cranberry-apple chutney, brioche bun 11.5

THE BIG BEN* two 8 oz. beef patties, layered with swiss & cheddar, maple pepper bacon, ham, crispy fried onions, lettuce, tomato, stacked high on a brioche bun 19.95

PUB SANDWICHES

GRILLED SALMON*

smashed potatoes, broccoli, herb butter 19.5

CHICKEN GOUDA PASTA

blackened chicken, spinach, bacon, red peppers,

green onions, sun-dried tomatoes, mushrooms,

smoked gouda sauce, rotini pasta,

shredded parmesan 14.75

QUEEN'S PRIME RIB

slow-roasted prime rib, Delmonico-style with au jus,

smashed potatoes, seasonal vegetables 23

GOUDA MAC & CHEESE BOWL

rotini pasta in our house-made smoked gouda cheese

sauce, topped with your choice of buffalo chicken

or slow-roasted pot roast 13.95

WITH OUR SIGNATURE BRITISH CHIPS

THE COTSWOLD marinated grilled chicken breast, balsamic red peppers, swiss, maple pepper bacon, basil pesto mayo, ciabatta roll 12

CRISPY CHICKEN buttermilk fried chicken, maple pepper bacon, swiss, spicy dill, lettuce, tomato, ciabatta roll 11.5

PUB FISH our award-winning, beer-battered haddock, lettuce, tomato, onion, house-made tartar sauce, brioche bun (sautéed or broiled on request) 12.5

REUBEN sliced corned beef, sauerkraut, swiss, thousand island, marble rye 13.5

HOT HAM & SWISS Guinness onions, pub mustard, pretzel bun 12.5

WELSH DIP thinly sliced prime rib, sautéed green peppers & onions, mozzarella & provolone with rich au jus, pretzel bun 15.5

SOUP&GREENS

DAILY FEATURED SOUP Cup 3.5 Bowl 5

CHICKEN CRANBERRY PECAN 🏟

lettuce blend, cranberries, mandarin oranges, red onion, candied spiced pecans, blue cheese, orange-cranberry splash dressing 12

HAIL, CAESAR! chopped romaine, parmesan, garlic croutons, Caesar dressing 7.75 SPINACH BERRY baby spinach, blueberries, candied spiced pecans, red onion, goat cheese, house-made mustard vinaigrette 8.75 **CHOPPED WEDGE** chopped iceberg, maple pepper bacon, red onion, cucumbers, tomatoes, blue cheese crumbles & dressing 7.5

ADD: GRILLED CHICKEN 5.5 | SALMON* 8.5 | GRILLED OR FRIED SHRIMP 6.75 | CALAMARI 6.5

The Pub's signature items:

We'd fancy a follow: 🕥 🖌 💿

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may pose an increased risk of foodborne illness.

Dear guests: Due to the current production issues within the meat industry, the entire country is experiencing a significant impact on the price of beef. As a result, we've had to temporarily increase prices on beef items. We anticipate this to be a short-term measure and we will return to our regular pricing as soon as possible.

CURBSIDE CARRYOUT BEVERAGE MENU

Draught Beer

32 oz Growlers: Core Draughts \$20 (first purchase) | Refills : \$11

Angry Orchard Cider **Bass Ale Ballast Point Sculpin IPA Belhaven Scottish Ale Bud Light** Carlberg Dogfish 60 Minute IPA Fuller's ESB Funky Buddha Floridian **Guinness Stout** Harp Lager **Heineken Lager** Hoegaarden White **Old Speckled Hen** Smithwick's Irish Red Stella Artois Strongbow Cider Young's Double Chocolate Stout

32 oz Growlers: High Gravity Draughts \$25 (first purchase) | Refills : \$16

Kentucky Bourbon Barrel Ale

Mason Jar Draught Beer \$6 | 16 oz of core draughts

-While Supplies Last-

Bottled Beer

12oz Domestic Bottled Beers 16oz Guinness & Guinness Blonde Cans Spiked Seltzers \$3 per bottle or 6 for \$15

Wine

50% off all bottles of wine

Cocktails

16 oz Mason Jar (serves 2) | \$12 or 2 for \$20

Pub Old Fashioned

bourbon, bitters, simple syrup, Luxardo cherries, orange slice

Red Sangria red wine, sour mix, fresh fruit

Pub Margarita

tequila, triple sec, agave nectar, fresh lime juice

