


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

CHEESE "BOLLOCKS" 
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

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

BRILLIANT BURGERS

WITH OUR SIGNATURE 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* 
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

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

