

LUNCH & DINNER MENU

THE OLDE ENGLISH PUB & PANTRY

JOIN US EACH WEEK FOR OUR SUNDAY PUB ROAST DINNER

SOUPS

WELSH LEEK & POTATO

Leeks, potatoes, Stilton cheese, crispy leeks \$7

FRENCH ONION

Caramelized onions, beef jus, toasted baguette, Gruyère cheese \$7

SOUP OF THE DAY

Chef's Selection

SALADS

WINTER ROOT

Spinach, arugula, red beets, heirloom baby carrots, parsnips, goat cheese, pine nuts, lemon juice, olive oil \$14

KALE & QUINOA

Kale, quinoa, crispy chickpeas, dried cranberries, Parmesan, fried egg, apple cider vinaigrette \$14

ENGLISH COBB.

Frisée, arugula, hard boiled egg, pancetta, sliced almonds, honey mustard vinaigrette \$14

ADD: AVOCADO \$2, GRILLED OR FRIED CHICKEN \$6, BLACK BEAN PATTY \$6, SPICED COD \$8, BAGUETTE \$1

STARTERS

CRAB & SHRIMP CAKE

Lump crab meat, shrimp, scallions, peppers, garlic aioli, frisée, piccalilli spread \$14

DIPPING FRIES

Garlic & truffle salt seasoned fries, pub mustard, malted ranch, spicy aioli, garlic-thyme aioli \$8

PLOUGHMAN'S PLATTER

Assorted meats, cheeses, fruit, bread, pickled shallots, whole grain mustard, chutney & piccalilli \$18

BEEF HUMMUS NAANCHOS

Beet hummus, green olives, cucumber, tomato, onion, cilantro, feta, tzatziki, fried naan \$10

BEEF WELLINGTONS

Sirloin steak, ham, mushrooms, pub mustard, puff pastry \$14

WINGS

Ten chicken wings in your choice of: Jameson, Honey Mustard or Spicy Thai Chili \$12
Vegetarian option, fried cauliflower

SCOTCH EGG

Soft boiled egg, ground sausage, bread crumbs, HP Sauce \$12

OLDE CROQUETTES

Whipped potatoes, corned beef, bacon, ham, cabbage, scallions, pub mustard \$13

SANDWICHES & BURGERS

DONER KEBAB

Leg of lamb, lettuce, tomato, sautéed onions, tzatziki sauce, garlic naan \$15
(Substitute grilled chicken or black bean patty)

BLTEA

Bacon, lettuce, tomato, egg, avocado, mayo, toast \$14

FRIED ZUCCHINI SANDWICH

Fried zucchini, beet hummus, goat cheese, spinach, roasted red peppers, grilled ciabatta roll \$13

HOG ROAST BAP

Slow-cooked, pulled pork, fennel, thyme, grilled onions, HP Sauce, ciabatta roll \$14

CRISPY CHICKEN SANDWICH

Fried chicken, piccalilli relish, lettuce tomato & onion, brioche bun \$14

PUB BURGER

Custom ground blend, sharp cheddar, caramelized onion, sunny side egg, pub mustard, lettuce, tomato, gherkin, brioche bun \$16
Vegetarian option, Black Bean Burger

BLACK BEAN BURGER

Black bean patty, lettuce, tomato, onion, garlic aioli, brioche bun \$14

CLASSIC CHEESEBURGER

Custom ground blend, cheddar, lettuce, tomato, red onion, brioche bun \$13

ALL SANDWICHES & BURGERS SERVED WITH TRUFFLE FRIES UNLESS NOTED OTHERWISE

ENTRÉES

FISH & CHIPS

Newcastle Ale-battered Atlantic cod, chips, coleslaw, tartar \$16

KEDGEREE

Seasonal vegetables, rice, fried egg, curry, cream, cilantro \$17

SHEPHERD'S PIE

Ground beef, lamb, Guinness, tomatoes, carrots, peas, onions, mashed potatoes, cheddar \$17

MAC & CHEESE

Classic mac & cheese \$14
Chef's daily special add \$2

CHICKEN TIKKA MASALA

Yogurt & curry brined chicken, spiced tomato, coconut masala sauce, rice, garlic naan \$17
Seasonal vegetarian option available

NEW YORK SIRLOIN

10 oz New York sirloin, garlic, butter, thyme, mashed potatoes, baby heirloom carrots, Yorkshire pudding \$21

COD & BUTTERNUT SQUASH

Cajun-spiced Atlantic cod, butternut squash, cherry tomatoes, braised kale, lentils, grapefruit wine sauce \$17

A LARGE PORTION OF OUR MENU CAN BE MADE GF
& MOST VEGETARIAN PLATES CAN BE MADE VEGAN

A SUGGESTED GRATUITY OF 20% WILL BE ADDED TO PARTIES OF SIX OR MORE

"THE LITTLE HOUSE WITH BEER IN IT" DRAUGHTS

FULLER'S LONDON PRIDE
ENGLISH PALE ALE, ENGLAND 4.7%, \$5/7

BODDINGTONS PUB ALE
ENGLISH PALE ALE, ENGLAND 4.7%, \$5/7

NEWCASTLE BROWN ALE 4.7%, \$5/7
ENGLISH BROWN ALE, NETHERLANDS

STRONGBOW CIDER, ENGLAND 5%, \$4/6

BELHAVEN TWISTED THISTLE 6.1%, \$5/7
SCOTTISH-AMERICAN IPA, SCOTLAND

AMSTEL LIGHT 3.5%, \$5
AMERICAN LIGHT LAGER, NETHERLANDS

BELHAVEN BLACK STOUT
DRY STOUT, SCOTLAND 4.2%, \$6/8

OLD SPECKLED HEN
PALE ALE, ENGLAND 5%, \$5/7

CARLSBERG
EURO PALE LAGER, DENMARK 5%, \$4/6

ARTISANAL WHITE IN THE GLASSES
WITBIER, SARATOGA 4.6%, \$5/7

GUINNESS IRISH STOUT, IRELAND 4.2%, \$5/7

FIRESTONE WALKER UNION JACK
AMERICAN IPA, CALIFORNIA 7%, \$5/7

PLUS ADDITIONAL LINES FOR OUR ROTATING SEASONAL FAVORITES

BOTTLES & CANS

CRABBIE'S, SCOTLAND
GINGER BEER 4.8%, \$6
RASPBERRY BEER 4.8%, \$6

OMISSION IPA, OREGON 6.7%, \$6

HALF FULL SUPERNOVA
SOUR ALE, CONNECTICUT 4.78%, \$7

NINE PIN, NEW YORK
CIDER 6.7%, \$7
GINGER 6.7%, \$7
SEASONAL ROTATING

BASS PALE ALE ENGLAND 5.1%, \$6

SAMUEL SMITH, ENGLAND
TADDY PORTER 5%, \$7
OATMEAL STOUT 5%, \$7
ORGANIC PERRY CIDER 5%, \$7
INDIA ALE 5%, \$7
LAGER 5%, \$7

WELL'S BANANA BREAD
STRONG ALE, ENGLAND 5.2%, \$7

1911 BLUEBERRY CIDER, NEW YORK 5.5%, \$6

GRAFT GOSE CIDER, NEW YORK 6.9%, \$6

HAND-CRAFTED COCKTAILS

OLDE FASHIONED
TOWN BRANCH BOURBON, SUGAR,
BLACK WALNUT BITTERS, ORANGE
TWIST \$10

PENICILLIN COCKTAIL
FAMOUS GROUSE, ISLAY SCOTCH RINSE,
HONEY, LEMON, GINGER \$11

HORCHATA TODDY
FOGU VODKA, HOT TEA \$8

WINTER SANGRIA
MERLOT, BERRY JUICE, CITRUS,
CRANBERRIES, ROSEMARY, GINGER ALE
FLOAT \$8

CROSSING THE POND
CARPANO ANTICA FORMULA, CYNAR, SODA
WATER, OLIVE \$9

TURMERIC MARGARITA
ONE WITH LIFE TEQUILA, HUDSON
STANDARD TURMERIC SHRUB, COINTREAU,
ORANGE \$11

THE GIBSON
BEEFEATER GIN, DRY VERMOUTH, PEARL
ONION \$12

LANDLOCKED
LAKE HOUSE RUM, CARPANO ANTICA
FORMULA, CAMPARI \$10

SCOTCH 1 OZ POURS

SPEYSIDE

ABERLOUR (16YR) \$8
ABERLOUR (12YR) \$6
ABERLOUR A'BUNDAH \$7
BALVENIE (14YR) \$8
BALVENIE (12YR) \$7
GLENFIDDICH (14YR) \$7
GLENFIDDICH (12YR) \$7

ISLAY

LAGAVULIN (16YR) \$9
BOWMORE DARK (15YR) \$8
BOWMORE DARK (12YR) \$8
LAPHROIAG (10YR) \$7
BRUICHLADDICH \$7
ARBEG (10YR) \$6

HIGHLAND

DALMORE (15YR) \$8
DALMORE (12YR) \$7
OBAN (14YR) \$8
MACALLAN (12YR) \$7
MACALLAN EDITION NO4 \$7

ISLAND & LOWLAND

TALISKER (10YR) \$7
HIGHLAND PARK (12YR) \$7

WINE

WHITE

SATORI DI VERONA
PINOT GRIGIO \$9/29
UNPARALLELED
SAUVIGNON BLANC \$9/29
BECKON CHARDONNAY \$10/30
POEMA CAVA BRUT \$7/26

ROSÉ

CASTEL DES MUARES ROSÉ \$10/28

RED

OLD SOUL PINOT NOIR \$9/29
DONA PAULA ESTATE MALBEC \$10/30
JOSH CELLARS
CABERNET SAUVIGNON RESERVE \$12/38
NOBLE VINES 337
CABERNET SAUVIGNON \$10/30

WE HOST PRIVATE EVENTS INSIDE & IN OUR GARDEN
EMAIL OLDEENGLISHEVENTS@GMAIL.COM FOR INQUIRIES