

BRUNCH MENU

THE OLDE ENGLISH PUB & PANTRY

STARTERS

FRENCH TOAST STICKS

Fried French toast, maple syrup, powdered sugar, berry compote & whipped cream \$8

DIPPING FRIES

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

OLDE CROQUETTES

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

PLOUGHMAN'S PLATTER

Assorted meats, cheeses, bread, fruit, pickled shallots, chutney & piccalilli \$20

SCOTCH EGG

Soft boiled egg, ground sausage, breadcrumbs & HP Sauce \$12

CRUMPETS

House made crumpets, served with butter & raspberry jam \$6

SALADS

WINTER ROOT

Spinach, arugula, red beets, heirloom baby carrots, parsnips, goat cheese, pistachios, 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

BRUNCH

SHAKSHUKA

Roasted cherry tomatoes, shiitake mushrooms, baby spinach & Brussels, spicy red curry, lentils, two eggs, Yorkshire fettle, cilantro & naan \$13

LEMON RICOTTA PANCAKES

Lemon & ricotta pancakes served with blueberry compote & whipped cream \$13

FALAFEL WAFFLE

Chickpeas, breadcrumbs, cumin & coriander waffles served with a sunny side egg, beet hummus & tzatziki \$14

OLDE CROQUETTES BENEDICT

Poached eggs & Hollandaise sauce on croquettes, served with toast \$15

Vegetarian option: Black Bean Patty

CROISSANT SANDWICH

Fried egg, ham, Irish Cheddar & croissant, served with homefries \$13

THE FULL ENGLISH

Applewood bacon, breakfast sausage, roasted tomatoes, roasted shiitake mushrooms, pan-fried bread, two sunny side eggs & beans \$14

FRENCH TOAST & FIXINGS

Classic French toast, two eggs any style, bacon or sausage & maple syrup \$15

FLORENTINE OMELETTE

Eggs, spinach, roasted red pepper & Irish Cheddar, served with toast \$13

KINDA CRISTO

French toast sandwich with ham, bacon, cheese & Russian dressing, served with homefries \$15

NAAN BREAKFAST BREAD

Roasted cherry tomatoes, shiitake mushrooms, baby spinach & Brussels with tzatziki on toasted naan, topped with a sunny side egg & cilantro \$13

LUNCH

MAC & CHEESE

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

FRIED ZUCCHINI SANDWICH

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

FISH & CHIPS

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

KEDGEREE

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

BLTEA

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

CLASSIC CHEESEBURGER

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

CHEESEBURGER

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

ALL SANDWICHES & BURGERS SERVED WITH
TRUFFLE FRIES UNLESS NOTED OTHERWISE

SWEETS

POT DE CRÈME
AUNTIE JO'S BANOFFEE PIE
APPLE DUMPLING

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

APEROL SPRITZ
PROSECCO, APEROL, SODA, ORANGE \$9

HUMMINGBIRD
PROSECCO, ELDERFLOWER LIQUEUR,
SODA, LEMON \$9

POMPEMOUSSE
PROSECCO & GRAPEFRUIT JUICE \$7

HORCHATA TODDY
FOGU VODKA, HOT TEA \$8

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

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

BLOODY MOLLY
TITO'S VODKA, GUINNESS, HOUSE-MADE
TOMATO MIX, PICKLE JUICE \$10

BEERMOSA
FIRESTONE WALKER UNION JACK IPA &
ORANGE JUICE \$7

IRISH COFFEE
JAMESON IRISH WHISKEY, BAILEYS IRISH
CREAM, COFFEE \$8

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