

# LUNCH & DINNER MENU

## THE OLDE ENGLISH PUB & PANTRY

### SOUPS & SALADS

#### SOUP OF THE DAY

Chef's Selection

#### FRENCH ONION

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

#### STRAWBERRY RHUBARB SALAD

Spinach, strawberries, rhubarb, candied walnuts, feta cheese, balsamic vinaigrette \$14

#### KALE SALAD

Kale, parmesan cheese, lemon dressing \$11

#### ENGLISH COBB

Frisée, green leaf lettuce, pancetta, sliced almonds, hard boiled egg, honey mustard vinaigrette \$14

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

### STARTERS

#### SCALLOPS & BRUSSELS

Pan-seared scallops, roasted Brussel sprouts, crispy bacon, herbed brown butter \$16

#### 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 veggies, whole grain mustard, chutney, piccalilli \$21

#### BEEF WELLINGTONS

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

#### FALAFEL & HUMMUS PLATE

Housemade falafel, beet hummus, tzatziki sauce, cucumbers, garlic naan bread \$13

#### WINGS

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

#### HALLOUMI FRIES

Fried halloumi cheese with spicy yogurt 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, pickles, tzatziki sauce, garlic naan \$15

#### 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 \$14

#### REUBEN SANDWICH

Housemade corned beef, Swiss cheese, sauerkraut, Russian dressing, grilled rye bread \$15

#### LEMON CHICKEN SANDWICH

Lemon-brined chicken thigh, artichoke & caper coleslaw, lemon aioli, brioche bun \$14

#### PUB BURGER

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

#### BLACK BEAN BURGER

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

#### CLASSIC CHEESEBURGER

Custom ground blend, cheddar, lettuce, tomato, red onion, brioche bun \$14

ALL SANDWICHES & BURGERS SERVED WITH TRUFFLE FRIES UNLESS NOTED OTHERWISE

### ENTRÉES

#### FISH & CHIPS

Newcastle Ale-battered Atlantic cod, chips, coleslaw, tartar \$17

#### CHICKEN TIKKA MASALA

Curry-yogurt marinated chicken, spiced tomato, coconut milk, garam masala, rice, garlic naan \$17 (seasonal vegetarian substitution available)

#### FISH STEW

Mussels, shrimp, Atlantic cod, scallops, spinach, asparagus, cherry tomatoes, curry white wine sauce, cilantro \$23

#### DUCK CONFIT & LEMON PASTA

Slow-cooked duck, fettucine, lemon, rosemary & garlic butter sauce, parsley \$21

#### KEDGEREE

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

#### LAMB CHOPS

Skillet-seared lamb chops, balsamic glaze, new potatoes, asparagus, shallots, rosemary \$24

#### RED SNAPPER

Red snapper, creamed parsnips, heirloom cauliflower, button mushrooms, artichoke ragout, vierge sauce \$21

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

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

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 WEE HEAVY 6.5%, \$7/9  
SCOTCH ALE, SCOTLAND

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

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

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

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

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

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

DOWNEAST DOUBLE BLEND 7.3%, \$7  
CIDER, BOSTON

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

BASS PALE ALE ENGLAND 5.1%, \$6

OLD ENGINE OIL PORTER, ENGLAND 6%, \$8

SINGLECUT WEIRD & GILLY 6.6%, \$7  
IPA, QUEENS

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 5.2%, \$7  
STRONG ALE, ENGLAND

1911 BLACK CHERRY CIDER, NEW YORK 5.5%, \$6

GRAFT GOSE CIDER, NEWBURGH 6.9%, \$6

KING'S HIGHWAY GUAVALICIOUS 6.9%, \$6  
CIDER, BROOKLYN

NORTHWAY BREWING CO. 5.4%, \$6  
NITRO OATMEAL STOUT, QUEENSBURY

HAND-CRAFTED COCKTAILS

CHICOREE NEGRONI  
GIN, CHICOREE LIQUEUR, APEROL \$9

SAZARAC  
ABSINTHE, RYE, SUGAR, LEMON \$9

AMERICANO  
CAMPARI, VERMOUTH, SODA, LEMON \$7

CILANTRO SOUR  
PISCO, CILANTRO, LEMON, LIME,  
AQUAFABA \$10

QUEENS ORDERS  
CUCUMBER MINT VODKA, LEMONADE \$8

SPRING SANGRIA  
SAUVIGNON BLANC, PINEAPPLE, MANGO,  
APPLE, LEMON, LIME \$8

FLORA FASHIONED  
BOURBON, ELDERFLOWER & HIBISCUS  
LIQUEUR, ORANGE \$11

EARLY BIRD  
COFFEE LIQUEUR, TEQUILA, AQUAFABA \$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  
BRUTCHLADDICH \$7  
ARDBEG (10YR) \$6

HIGHLAND

DALMORE (15YR) \$8  
DALMORE (12 YR) \$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 \$7/22

ROSÉ

CASTEL DES MUARES ROSÉ \$10/28

RED

OLD SOUL PINOT NOIR \$9/29  
RED TRUCK RED BLEND \$8/22  
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](mailto:OLDEENGLISHEVENTS@GMAIL.COM) FOR INQUIRIES