

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 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, ciabatta roll \$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, barley, curry white wine sauce, cilantro, naan \$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

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

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

HAND-CRAFTED COCKTAILS

RED RED WINE
RED WINE, LIME, ORANGE, RED GRAPES \$8

LONDON MULE
VODKA, LIME, CRABBIE'S GINGER BEER \$12

AMERICANO
CAMPARI, VERMOUTH, SODA, LEMON \$7

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

QUEENS ORDERS
CUCUMBER MINT VODKA, LEMONADE \$8

SUMMER 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 (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 \$7/22

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 FOR INQUIRIES