

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 \$8

SWEET POTATO POTAGE

Roasted sweet potatoes, red peppers, coconut milk, smoked paprika, red lentils \$8

WINTER ROOT SALAD

Baby spinach, roasted beets, heirloom baby carrots, sweet potatoes, goat cheese & lemon dressing \$15

KALE SALAD

Kale, parmesan cheese, lemon dressing \$12

ENGLISH GARDEN SALAD

Green leaf lettuce, cherry tomatoes, English cucumber, radish, hard boiled egg, walnuts, honey mustard vinaigrette \$15

ADD: GRILLED OR FRIED CHICKEN THIGH \$7,
BROCCOLI PATTY \$7, SPICED COD \$10, BAGUETTE \$1

STARTERS

TANDOORI CHEESE DIP & CRISPS

Vegan mozzarella cheese, tandoori spices, sriracha, housemade crisps, cilantro \$14

DIPPING FRIES

Garlic & truffle salt seasoned fries, pub mustard, malted ranch, spicy aioli, garlic-thyme aioli \$10

PLOUGHMAN'S PLATTER

Assorted meats, cheeses, fruit, bread, pickled veggies, whole grain mustard, chutney, piccalilli \$22

WELSH MEATBALLS

Ground sausage, bacon, onion, gravy, toast \$15

FALAFEL & HUMMUS PLATE

House-made falafel, beet hummus, tzatziki sauce, cucumbers, garlic naan bread \$14

WINGS

Ten chicken wings in your choice of:
Jameson, Honey Mustard or Spicy Thai Chili \$14
Vegetarian substitution: Fried Tofu

FRIED HALLOUMI CHEESE

Fried halloumi cheese with spicy yogurt sauce \$13

OLDE CROQUETTES

Whipped potatoes, corned beef, bacon, ham, cabbage, scallions, pub mustard \$14

SANDWICHES & BURGERS

DONER KEBAB

Leg of lamb, lettuce, tomato, sautéed onions, pickles, tzatziki sauce, garlic naan \$16

BLTEA

Bacon, lettuce, tomato, egg, avocado, mayo, toast \$15

REUBEN SANDWICH

Corned beef, Swiss cheese, sauerkraut, Russian dressing, grilled rye bread \$16

CHICKEN COBB SANDWICH

Pickle-brined fried chicken thigh, hard boiled egg, bacon, bleu cheese, lettuce, tomato, onion, brioche bun \$16

PUB BURGER

Custom ground blend, sharp cheddar, caramelized onion, sunny side egg, pub mustard, lettuce, tomato, gherkin, brioche bun \$17

BROCCOLI BURGER

House-made vegan broccoli patty, spicy carrot slaw, lettuce, tomato, onion, veganaise, ciabatta roll \$15

CLASSIC CHEESEBURGER

Custom ground blend, cheddar, lettuce, tomato, red onion, brioche bun \$15

ALL SANDWICHES & BURGERS SERVED
WITH TRUFFLE FRIES

ENTRÉES

FISH & CHIPS

Newcastle Ale-battered Atlantic cod, chips, coleslaw, tartar \$18

CHICKEN TIKKA MASALA

Curry-yogurt marinated chicken, spiced tomato, coconut milk, garam masala, rice, garlic naan \$20
(seasonal vegetarian substitution available)

MAC & CHEESE

Classic macaroni and cheese \$15

BANGERS & MASH

Sausage, mashed potatoes, braised red cabbage \$17

SHEPHERD'S PIE

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

KEDGEREE

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

STEAK & VEGGIES

Hanger steak, broccolini, mashed potatoes \$24

SALMON

Pumpkin and sesame seed encrusted salmon, honey mustard glaze, puréed cauliflower, asparagus \$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%, \$5/8
ENGLISH PALE ALE, ENGLAND

BODDINGTONS PUB ALE 4.7%, \$5/8
ENGLISH PALE ALE, ENGLAND

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

STRONGBOW CIDER, ENGLAND 5%, \$4/7

BELHAVEN 1719 ANNIVERSARY ALE 4.5%, \$5/7
ENGLISH PALE ALE, SCOTLAND

FULLERS LONDON PORTER 5.4%, \$5/7
ENGLISH PORTER, ENGLAND

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

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

CARLSBERG 5%, \$4/7
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%, \$7
RASPBERRY BEER 4.8%, \$7

OMISSION GLUTEN FREE, 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

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

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

1911 SEASONAL CIDER, NEW YORK 5.5%, \$7

GRAFT GOSE CIDER, NEWBURGH 6.9%, \$6

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

HAND-CRAFTED COCKTAILS

THYME WILL TELL
HIGH-RYE BOURBON, MAPLE SYRUP,
LEMON, THYME \$12

FIRESIDE CHAT
RUM, CHAI BOURBON, IRISH CREAM,
CINNAMON \$10

OLDE FASHIONED
TOWN BRANCH BOURBON, SUGAR,
WALNUT BITTERS, ORANGE \$11

VESPER
GIN, VODKA, LILLET \$12

WINTER SANGRIA
RED OR WHITE \$8

AMERICANO
CAMPARI, VERMOUTH, SODA, LEMON \$8

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

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
THE GLENLIVET (12YR) \$7
THE GLENLIVET (14YR) \$8

ISLAY

LAGAVULIN (16YR) \$9
LAPHROIAG (10YR) \$7
BRUTCHLADDICH \$7
ARDBEG (10YR) \$6
JURA (10YR) \$7

HIGHLAND

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

CLOUD FALL 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