

DINNER MENU

THE OLDE ENGLISH PUB & PANTRY

SOUP & SALADS

FRENCH ONION

Caramelized onions, beef jus, toasted baguette, Gruyère cheese \$8

MULLIGATAWNY SOUP

Apple, coconut, lentil, curry \$8

KALE SALAD

Kale, roasted butternut squash, candied pecans, whipped Stilton, sage brown butter vinaigrette \$13

SPINACH SALAD

Spinach, spiced apple, macerated cranberries, fried parsnips, cider vinaigrette \$13

ADD ONS: Chicken Breast \$7, 3 Shrimp \$6, Salmon \$8, Baguette \$1

STARTERS

DIPPING FRIES

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

BEEF WELLINGTON

Filet mignon, mushroom duxelles, prosciutto, pastry \$14

PLOUGHMAN'S PLATTER

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

MUSHROOMS ON TOAST

Sautéed mixed mushrooms, shallots, garlic, crème fraîche, garlic toasted baguette \$10

SCOTCH EGG

Fried soft boiled egg, spicy pork sausage, IPA Dijon mustard \$12

CHILLED SHRIMP

Poached shrimp, shaved onion, radish, English cucumber, toasted baguette, English salad cream \$12

MUSSELS

Sautéed PEI mussels, shallot, garlic, Strongbow cider broth \$12

SEITAN WINGS

Five Berben & Wolff's vegan wings in your choice of: Jameson, Honey Mustard or Spicy Korean \$12

WINGS

Ten chicken wings in your choice of: Jameson, Honey Mustard or Spicy Korean \$14

SCALLOPS

Seared scallops, house-cured pork belly, shaved Brussel sprouts, lemon vinaigrette, toasted hazelnuts \$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
Vegan option: Vegan bacon, Veganaise \$2

PUB BURGER

Custom ground blend, sherry fennel braised pork belly, tomato jam, aged cheddar, fried egg \$17

PASTRAMI RUEBEN

Vegan pastrami, Russian dressing, sauerkraut and marble rye \$15

ALL SANDWICHES & BURGERS SERVED WITH TRUFFLE FRIES

ENTRÉES

FISH & CHIPS

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

DRY-AGED PORK CHOP

Roasted pork chop, tatties and neeps, ginger date sauce \$26

SPICY RAMEN

Mushroom, cabbage, bell pepper, Gochujang, sesame, ramen \$22 Add fried egg \$2

SALMON

Seared salmon, roasted root vegetables, English pea purée \$26

KEDGEREE

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

BERMUDA FISH CHOWDER

Sautéed red snapper, scallops, shrimp, mussels, potatoes in spicy sherry pepper tomato broth with lemon crème fraîche \$28

RIBEYE

Pan-roasted ribeye, Welsh onion tart, demi-glace \$28

MAC & CHEESE

Classic macaroni and cheese \$15
Add Shrimp \$6, Pork Belly \$4

BRAISED LAMB SHANK

Sherry braised lamb shank, Irish champ potatoes, braising jus, herb gremolata \$30

CHICKEN TIKKA MASALA

Curry-yogurt marinated chicken, spiced tomato, coconut milk, garam masala, rice, garlic naan \$20
Vegan Option: Berben & Wolff's Seitan \$2

RESERVATIONS CAN BE MADE ON 518-331-9549

"THE LITTLE HOUSE WITH BEER IN IT"

DRAUGHTS

FULLER'S ESB 5%, \$7
EXTRA SPECIAL BITTER, ENGLAND

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

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

STRONGBOW CIDER, ENGLAND 5%, \$7

MAST LANDING GUNNER'S DAUGHTER
PEANUT BUTTER MILK STOUT
WESTBROOK, MAINE 5.5% \$8

WOLF HOLLOW MIDNIGHT DREARY
BLACK IPA, WEST GLENVILLE, NY 7%, \$7

HOFBRÄU OKTOBERFESTBIER 6.3%, \$7
MARZEN/LAGER, GERMANY

FULLER'S LONDON PORTER 5.4%, \$7
PORTER, ENGLAND

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

KRONENBOURG 1664
EUROPEAN PALE LAGER, FRANCE 5.5%, \$6

GUINNESS IRISH STOUT, IRELAND 4.2%, \$7

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

BELHAVEN TWISTED THISTLE 6.1%, \$7
IPA, SCOTLAND

MAST LANDING ALL THE WAY UP 4.8%, \$7
BLUEBERRY SOUR, MAINE

CAMBRIDGE BREWING CO. GREAT PUMPKIN ALE
PUMPKIN BEER, CAMBRIDGE, MA 5.5%, \$7

BOTTLES & CANS

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

CRABBIE'S, SCOTLAND
RASPBERRY BEER 4.8%, \$7

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

NINE PIN CIDER, ALBANY 6.7%, \$7

INDIAN LADDER LAVENDER & HONEY
CIDER, ALTAMONT 4.5%, \$8

ATHLETIC BREWING CO 0.5%, \$5
GOLDEN ALE, CONNECTICUT

HEINEKEN PILSNER, NETHERLANDS 5%, \$5

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 BLACK CHERRY, NEW YORK 6.9%, \$8

GRAFT GOSE CIDER, NEWBURGH 6.9%, \$6

YOUNG'S DOUBLE CHOCOLATE STOUT 4.2%, \$7
MILK STOUT, ENGLAND

ARTIFACT CIDER PROJECT FEELS LIKE HOME
CIDER, MASSACHUSETTS 5.4%, \$7

HAND-CRAFTED COCKTAILS

HOT TODDY
BOURBON, MAPLE SYRUP, LEMON, HOT
WATER \$8

FALL FEVER
STRONGBOW CIDER, SPICED LIQUEUR,
CINNAMON SUGAR RIM \$8

MEZCAL MARG
FIDENCIO MEZCAL, LIME AND ORANGE,
NARANJA LIQUEUR \$11

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

SMOKY PALOMA
DULCE VIDA TEQUILA, LAPHROAIG, LIME,
GRAPEFRUIT, ORANGE LIQUEUR \$11

IRISH COFFEE
WHISKEY, IRISH CREAM, COFFEE \$8

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

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

RED SANGRIA
MERLOT, APPLE AND CITRUS JUICES \$8

WHITE SANGRIA
SAUVIGNON BLANC, MANGO, AND CITRUS
JUICES \$8

SCARSELLI
BARREL-AGED GIN, SWEET VERMOUTH,
ARTICHOKE LIQUEUR, LEMON TWIST \$11

BOOZY ICED COFFEE
CHAI SPICED LIQUEUR, HARD COFFEE \$9

CIDER TODDY
SPICED RUM, LEMON, HOT APPLE CIDER \$9

WINE

WHITE

BOLLINI PINOT GRIGIO \$9/28
UNPARALLELED
SAUVIGNON BLANC \$8/26
BECKON CHARDONNAY \$8/26
ARCHER ROOSE BUBBLY PROSECCO \$7

Rosé

JOSH ROSÉ \$10/32

RED

CLOUD FALL PINOT NOIR \$9/27
RED TRUCK RED BLEND \$8/24
JOSH CELLARS
CABERNET SAUVIGNON RESERVE \$11/34