

# LUNCH 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

#### SCALLOPS

Seared scallops, house-cured pork belly, shaved Brussel sprouts, lemon vinaigrette, toasted hazelnuts \$14

#### 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 seitan 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

### 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

#### FRIED FISH SANDWICH

Fried Atlantic cod, shaved lettuce, pickled red onion, sweet and sour sauce, toasted brioche bun \$15

#### 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

#### JAMESON CHICKEN SANDWICH

Slow-cooked chicken thigh in house-made Jameson sauce, lettuce, tomato, pickles, brioche bun \$15

ALL SANDWICHES & BURGERS SERVED WITH TRUFFLE FRIES

### ENTRÉES

#### FISH & CHIPS

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

#### KEDGEREE

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

#### MAC & CHEESE

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

#### CHICKEN TIKKA MASALA

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

WE ARE THRILLED TO BE BACK IN BUSINESS AND SERVING YOUR PUB FAVORITES. PLEASE TAKE A MOMENT TO READ THE GUIDELINES ON OUR WEBSITE BEFORE ARRIVING SO WE CAN WORK TOGETHER TO MAINTAIN SOCIAL DISTANCING AND PROVIDE A SAFE AND ENJOYABLE EXPERIENCE.

THANK YOU FOR YOUR CONTINUED SUPPORT!

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

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

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

### 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

HEINEKEN PILSNER, NETHERLANDS 5%, \$5

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

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  
STARBOROUGH  
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