

Brunch (11-3)

Smoked Salmon - with buttery scrambled eggs, ciabatta toast \$13

Croque Madame - ham, cheese, pickled onion, cinnamon toast, eggs, raspberry sauce \$12

Chip Butty - bacon, fried eggs, red cabbage slaw, raspberry sauce, toasted ciabatta \$12

Bubble & Squeak - veggie stuffed potato patty, fried egg, veggies, sriracha aioli \$12

Beans on Toast - English pork sausage, housemade English-style beans, scrambled eggs, ciabatta toast \$13

Creamed Corned Beef - chopped corned beef in cream sauce over fries w/egg \$13

Starters

Cauliflower Croquettes (V) - cauliflower and cheese fritters. Sriracha aioli \$8

Crispy Chickpeas (VG) - flash fried chickpeas dusted with smoked paprika \$6

Seared Sea Scallops (GF) - caramelized brussel sprouts, bacon, shallots \$15

Baked Brie (V) - puff pastry wrapped, raspberry sauce, honey \$12

Soup of the Day - call for flavor \$4/\$6

Hummus of the Day- call for flavor \$8

Sandwiches

Lamb Burger – ground lamb burgers, mushroom, onions, garlic aioli with fries - \$14

Steak Burger–ground steak, cheese, bacon-chorizo jam, caramelized onions w/ fries-\$13

Chicken Butty – chicken breast, cheese, bacon, English chips, red cabbage slaw on toasted ciabatta \$12 (+\$4 add fries)

Fish and Chip Butty - fried haddock, sriracha aioli, English chips on toasted ciabatta \$12 (+\$4 add fries)

Veggie Burger (V) – house made mushroom, oat, fennel and chickpea patty, cheese, hummus of the day \$14

Short Rib Burger - braised beef short ribs, fried onions, rib jus \$15

Sliders - 2 smaller versions w/o fries:

Short Rib \$11, Steak Burger \$9, Lamb Burger \$10

Entrees

Fish and Chips – fried haddock filet, malt reduction with fries - \$10.95

Corned Beef - house braised corned beef, potato and cabbage \$13

Shepherd's Pie – seasoned beef, mashed potato, cheese, pickled onions - \$14

Veggie Shepherd's Pie (V, GF) – seasoned soy crumble, mashed potato, cheese, pickled onions - \$15

Curry (VG, GF) –red coconut curry, mango chutney, risotto – Veggie \$12, Chicken \$15

Steak and Ale - English ale-braised beef & mushrooms, puff pastry, house cut fries \$15

Bangers and Mash (GF) - English pork sausage, potatoes, port shallot reduction \$14

Risotto of the Day- call for flavor \$13

Sides

House Cut Fries (VG, GF) \$4 add truffle-parmesan +\$1

Brussel Sprouts (GF)- caramelized with bacon and shallots \$5

Mashed Potatoes \$4 or **Sauteed Veggies** \$4