



COCKTAILS 15

RAMSAY TONIC

Tanqueray No. Ten Gin, St-Germain, Fever-Tree Tonic, Cucumber and Grapefruit

THE MULE'S HIND LEG

Belvedere Unfiltered Vodka, Crushed Ice, Fresh Lime, Ginger, Juniper Berries, Pernod

BOMBAY "BAJAJ"

Bombay Sapphire East Gin, Spicy Syrup, Grapefruit Schrub, Lime Juice, Banyuls Vinegar, Garnished with a Lime Wheel

GOODBYE BLUE SKY

Hangar One Maine Wild Blueberry Vodka, Chambord, Fresh Lemon and Blackberries with Sparkling Wine

SALTED CARAMEL APPLE MARTINI

Stolichnaya Salted Caramel Vodka, Apple Purée and Apple Juice

LONDON CALLING

Cruzan Light Rum, Marie Brizard Watermelon and Fresh Lemon Sour

MOCHA MARTINI

Stolichnaya Salted Caramel Vodka, Kahlúa, Baileys, Fresh Espresso, Caramel and Maldon Sea Salt

PUB CRAWL

Knob Creek Single Barrel Select Bourbon Whiskey, Domaine De Canton Ginger, Fresh Lemon, Mint and Black Tea Syrup

GOD SAVE THE QUEEN

Bombay London Dry Gin, Dubonnet Rouge, St-Germain, Grapefruit Juice, Peychaud's Bitters

BLUEBERRY SMASH

Maker's Mark Bourbon, Blueberries, Fresh Lemon, Brown Sugar Syrup and Fever-Tree Ginger Beer

GARDEN SPRITZ

Art in the Age Spirit, Simi Sauvignon Blanc, Fresh Lemon, Cucumber Juice, Fresh Cucumber and Sage with Lemon-Lime Soda
Available as a Glass (15) Pitcher (45)

WINE BY THE CARAFE

SPARKLING

Blanc De Blancs, Brut, Saint Hilaire 8 Glass
Champagne, Nicolas Feuillatte, Épernay 18 Glass

WHITES

	250 ML	1 LITER
Sauvignon Blanc, Simi, Sonoma County 2010 (House)	10	39
Pinot Grigio, Francis Coppola, Monterey County NV	12	46
Riesling, Pacific Rim, Columbia Valley 2011	14	50

REDS

Pinot Noir, Saintsbury, Carneros 2010	19	62
Cabernet Sauvignon, Simi, Alexander Valley 2009	17	60

BEER

Glass - 13 oz.
Pint - 20 oz.

DRAFT DOMESTIC

	G	P
ANCHOR STEAM	7	9
BLUE MOON	7.5	9.5
COORS LIGHT	7	9
DOGFISH HEAD		
90 MIN	10	13
LAGUNITAS IPA	10	13
LEINENKUGEL'S SEASONAL	7	9
MAGIC HAT #9	8	10
MILLER LITE	7	9
SAMUEL ADAMS SEASONAL	7	9
SIERRA NEVADA	7	9

DRAFT IMPORT

BASS	8	10
BODDINGTONS	9	11
HEINEKEN	9	11
FULLER'S ESB	8	10
GUINNESS	9	11
INNIS & GUNN	9	11
MEANTIME	11	13
MOA	9	11
NEWCASTLE BROWN ALE	8	10
PERONI	7.5	8.75
STELLA ARTOIS	9	11

DRAFT CIDER

FOX BARREL		
PACIFIC PEAR	7	9
STRONGBOW	7	9

SNACKS

WARM SALTY PRETZELS 8 | @ 7
Cheddar Sauce w/ English Granary Mustard

HOUSE MARINATED OLIVES
Castelvetrano & Niçoise 9 | @ 8

SPICED ALMONDS 9 | @ 8
Vadouvan Spiced Almonds

SALT & VINEGAR CRISPS
Sea Salt & Vinegar Chips w/ Curry Aioli 6 | @ 5

"LITTLE PIGGY" DEILED EGGS
Applewood Bacon & Espelette Pepper 8 | @ 7

STARTERS

FRIED CALAMARI*

Salt & Pepper Fried Calamari w/ Espelette, Tartar & Cocktail Sauces 16 | 15

POTTED SCOTTISH SALMON

Confit Salmon w/ Lemon Zest & Chive Cream 11 | 10

SHRIMP COCKTAIL

Poached in Lemon Beer Shandy & Tossed in Horseradish Cocktail 17 | 16

PEI MUSSELS & CLAMS*

Chorizo w/ Caramelized Fennel & Saffron Broth 22 | 20

OYSTERS ON THE HALF SHELL*

Dz. 35 | 33 1/2 Dz. 18 | 17
Malt Vinegar Mignonette

GRP LOLI-POP CHICKEN WINGS

Dz. 20 | 19 1/2 Dz. 12 | 11
Stilton Cheese Dip

SCOTCH EGGS*

Crisp Soft Boiled Eggs in Sausage w/ HP Sauce, Mustard & Pickles 9 | 8

TOAD-IN-THE-HOLE

Sausage in Pastry w/ HP Sauce & Spicy Mustard 13 | 12

MINI PUB BURGERS*

2 3 oz. Burgers w/ Shredded Gem Lettuce & Cheddar Cheese 14 | 13
Add Applewood Smoked Bacon 16 | 15

CURED MEAT BOARD*

Pork Rillettes, Chicken Liver Pâté w/ Port Wine Gelée, Cured Salami & English Sharp Cheddar w/ Pickles 19 | 17

SALADS

ROASTED BEETS

Goat Cheese w/ Banyuls Dressing & Toasted Pistachios 17 | 16

HERB CAESAR*

Baby Gem Lettuce w/ White Anchovies & Parmesan Dressing 16 | 15
Add Chicken Breast 23 | 21

SHAVED VEGETABLES

Shaved Baby Vegetables w/ Arugula & Shallot-Lemon Vinaigrette 14 | 13

SOUPS

ENGLISH ALE ONION

Cheddar Cheese Crouton 13 | 12

ROAST TOMATO SOUP

Basil Pesto & Welsh Rarebit 11 | 10

SPLIT PEA SOUP

Braised Ham Hock & Chive Cream 13 | 12

SANDWICHES & BURGERS

ROAST BEEF SANDWICH*

w/ Horseradish Aioli & Caramelized Onion Jus on Ciabatta 18 | 17

WARM CHICKEN SANDWICH

Pulled Roasted Chicken w/ Whole Grain Mustard & Gruyère Cheese on Toasted Ciabatta 17 | 16

"BLT"*

Crisp Braised Pork Belly w/ Baked Roma Tomatoes, Garlic Aioli, Gem Lettuce & Toasted Rosemary Brioche Bun 18 | 17

GRILLED LAMB BURGER* 9 OZ.

Vadouvan Caramelized Onions w/ Goat Cheese & Feta Spread Rosemary Brioche Bun 21 | 19

GRILLED BEEF BURGER* 9 OZ.

Shredded Gem Lettuce w/ Tomato Aioli, Welsh Cheddar & Rosemary Brioche Bun 19 | 18
Add Applewood Smoked Bacon 21 | 19

SEASONAL

SAUTÉED SCOTTISH SALMON*

French Green Lentils w/ Mustard Vinaigrette & Chanterelle Mushrooms 30 | 28

PAN-SEARED DIVER SCALLOPS

Steamed Clams w/ Leeks, Potato-Bacon Chowder & Confit Tomatoes 32 | 30

RED WINE BRAISED SHORT RIB

Horseradish Mashed Potatoes w/ Onions, Carrots, Parsnips & Red Wine Jus 36 | 35

PIES

MINI PIE SAMPLING OF ALL THREE PIES 21 | 18

CHICKEN POT PIE

Roasted Chicken w/ Béchamel, Vegetables, Bacon & Pastry 23 | 21

STEAK & ALE PIE

Beer Braised Beef w/ Root Vegetables, Mushrooms & Pastry 24 | 23

SHEPHERD'S PIE

Lamb Stew w/ Root Vegetables and Cheddar Mash Potatoes 23 | 21

GRILL

14 OZ. GRILLED DUROC PORK CHOP*

Bacon Braised Cabbage w/ Roasted Apple & Pork Jus 34 | 32

GRILLED COLORADO LAMB RACK*

Roasted Eggplant w/ Chopped Olive Tomato Tapenade 40 | 38

8 OZ. BEEF TENDERLOIN*

Sautéed Forest Mushrooms w/ Madeira Marrow Sauce 38 | 37

CLASSICS

YORKSHIRE ALE BATTER FISH & CHIPS*

Cod w/ Tartar Sauce and Lemon 28 | 26

MADRAS BUTTER CURRY CHICKEN

Tomato w/ Butter, Yogurt, Aromatic Spices & Basmati Rice 26 | 24

BANGERS & MASH

English Chicken, Beef & Pork Sausages w/ Onion Gravy & Mashed Potatoes 22 | 20

ROAST PRIME RIB*

(Available After 5 Pm While It Lasts)
Yorkshire Pudding w/ Glazed Baby Carrots, Brussels Sprouts, Mashed Potatoes & Red Wine Jus 40 | 38

SIDES

MASHED YUKON GOLD POTATOES

Sea Salt w/ Black Pepper & Chive Oil 11 | 10

TRUFFLE CHIPS*

Hand-Cut French Fries w/ Garlic Aioli 12 | 11

GREEN LENTIL & FARRO RAGOUT

Mustard Dressing 11 | 10

BASMATI RICE

Stewed Tomatoes w/ Buttery Rice 11 | 10

SAUTÉED FOREST MUSHROOMS*

Poached Farm Egg 11 | 10

ROASTED BABY HEIRLOOM CARROTS

Brussels Sprouts w/ Bacon Lardons 11 | 10

LOBSTER MAC N' CHEESE

Gruyère Cheese w/ English Cheddar & Parmesan Cheeses 25 | 24

DESSERTS

STICKY TOFFEE PUDDING

Sweet Cream Ice Cream 11 | 10

GOLD BRICK SUNDAE

Vanilla Ice Cream w/ Sea Salt Caramel Chocolate & Pecans 11 | 10

SPOTTED "DIC"

Steamed Bread Pudding w/ Raisins & Cream Sauce 11 | 10

APPLE & RHUBARB CRUMBLE

Oat Crumble 11 | 10

POTTED TRIPLE CHOCOLATE TRIFLE

White, Milk & Dark Chocolates 11 | 10

☎ - Total Rewards Pricing

* Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies.