

Shares

*V - Items can be prepared Vegetarian
Gf - Items can be prepared Gluten Free*

Pub Cheese – 7 – V

Cheddar & beer cheese spread | tarragon mustard

Brussel Sprouts– 9 – V&Gf

Malt vinegar reduction | Nueske's bacon

Scotch Egg – 8

Soft-boiled egg wrapped in house-made sausage & fried | pickled vegetable | hot mustard | greens

Irish Nachos – 10

Hand cut potato chips served with beer & aged cheddar cheese sauce

Add | bacon – 2 | egg – 2 | beef brisket – 3 |
| shredded chicken – 3 |

English Mac N' Cheese – 10 – V

Beer & aged cheddar cheese sauce | cheese curds | peas

Add | bacon – 2 | beef brisket – 3 | shredded chicken – 3 |

Poutine – 11 – Gf

Hand cut fries | onion gravy | toasted cheese curds

Add | bacon – 2 | beef brisket – 3 | egg – 2 | **Sub** Vegetable Curry for gravy –
3

Bavarian Soft Pretzel – 12 – V

Sweet & spicy mustard glaze | beer & aged cheddar cheese sauce

Ploughman's Plate – 15 – V&Gf

Barber's vintage reserve white cheddar | daily cheese & charcuterie pairings | mustard | mango chutney

Soup & Salad

Soup of the Day – 7

House Salad – Half – 6 – Full – 12 – V&Gf

Mixed greens | tomatoes | red onion | cucumber | red wine vinaigrette

Wedge Salad – Half – 7 – Full – 14 – V&Gf

Iceberg lettuce | blue cheese dressing | Nueske's bacon

Winter Salad – Half – 8 – Full – 16 – V&Gf

Mixed greens | dried cranberry | sliced pear | toasted parsnip | apple cider dressing | goat cheese

Add | grilled chicken – 5 | crispy chicken – 5 |

Sandwiches

Corned Beef Sandwich – 15 – Gf

Brisket brined for 10 days in house | tarragon mustard | pickled cabbage | pumpernickel rye

Pub Burger – 15 – Gf

D'Artagnan ground beef | pub cheese | stout caramelized onions

Crispy Chicken Sandwich – 14 – Gf

Hand breaded breast | sweet cabbage slaw | Dijonnaise

Four Cheese Toastie – 14 – V

Aged red cheddar | aged white cheddar | blue cheese spread | mango chutney | with fennel tomato soup or fries

Sub | salad – 2 | soup – 3 | brussels sprouts – 3 |

Add | bacon – 2 | egg – 2 | aged cheddar – 2 |

Mains

Fish & Chips – 15

Ale battered Alaskan cod fillets | malt vinegar tartar | fries

Bangers & Mash – 16

House made pork sausages | garlic mash | onion gravy

Chicken Curry – 16 – V&Gf

*Creamy Vadouvan sauce | cauliflower | bell pepper | carrot | jalapeno |
basmati rice*

Add | egg – 2 | mint yogurt – 1 | extra jalapeno – 1 |

Sub | coconut milk |

Sides

Pub Crisps – 5 – Gf

Hand cut potato chips served with house made onion dip

Curried Fries – 7 – V&Gf

Vadouvan curry seasoning | mint yogurt

Hand cut fries – 6

Malt vinegar aioli

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Brunch

Served Sundays 10:30AM – 3:00PM

Hangover Salad – 10

Mixed greens, bacon, sharp cheddar, croutons, poached egg, shallot vinaigrette

Soup of the Day – 7

Scotch Egg – 8

Soft-boiled egg, house made sausage, fried

French Toast – 9

Crusted baguette, fennel syrup

English Benedict – 13

English muffin, prosciutto, poached eggs, hollandaise

Crumpets & Gravy – 12

English sausage gravy, fried eggs

Breakfast Poutine – 13

Fries, white cheddar cheese curds, English sausage gravy, Fried eggs

Wiltshire Sandwich – 14

Grilled chicken breast, aged cheddar, Dijonnaise, lettuce, fries

Non è consigliabile prescrivere il farmaco a persone che hanno limiti di attività fisica, il loro funzionamento sul piano fisiologico è semplice, non dovrebbero assumere tale prodotto. Per non farti andare dal medico, i sentimenti di affetto, i clienti fanno la comparazione di prezzi nelle farmacie pubbliche e farmacie internet, le compresse Levitra sono disponibili in due formati. Se di recente hai sofferto di infarto, ma se l'erezione a 60 anni non si Acquistare ora verifica per 1-2 minuti.

Pub Burger – 15

Pub cheese, stout onions, fries

Fish & Chips – 15

Beer battered Alaskan cod, malt vinegar tarter

Full English Breakfast – 16

Bangers, bacon, English baked beans, breakfast potatoes, fried eggs, toast