

## TABLE STARTERS

### TUNA TARTARE

English Cucumber, Yuzu, Avocado Purée,  
Fleur De Sel, Sweet Citrus Soy 15

### ✓ MUSHROOM CAVATELLI

Fennel Pollen, Pecorino Cream Sauce,  
Toasted Brioche Crumbs 13

### CRISPY CALAMARI

Lemon Chips, Kale, Malt Vinegar Mayo 15

### 🇬🇧 MOLASSES & BROWN ALE GLAZED WINGS

Green Apple, Jalapeño, Crumbled  
Stilton Blue, Green Onion 12

### CRISPY PORK BELLY

48-Hour Slow-Cooked Pork Belly, Cardamom  
Carrot Purée, Cider-Honey Glaze 15

### LAMB CAVATELLI

Fennel Pollen, Pecorino Cream Sauce,  
Toasted Brioche Crumbs 16

### SHRIMP COCKTAIL

Poached in Lemon Shandy 19

### CURED MEAT BOARD

House Chicken Liver Mousse,  
Duck Rillettes, Seasonal Artisanal  
Cheeses & Cured Meats 16

### 🇬🇧 DUCK POUTINE

Duck Confit, Melted Cheddar Cheese  
Curds, Port Wine "Gravy," Crispy Potato  
Fries, Pickled Chili, Green Onion 13

### SCOTCH EGG

Crisp Soft-Boiled Egg, Pork Sausage,  
Braised Cabbage, Mustard Sauce 11

### LOBSTER ROLL

Lobster, Leek, Meyer Lemon Mayo,  
Toasted Split Top Roll 20

### PUB SPOTS

Two 3 oz. Sliders, Balsamic Red Onions,  
English Sharp Cheddar, Brioche Bun 12  
Add Maple-Peppercorn Bacon 2

### DEVEILED EGGS

Farm Eggs, Sweet Maine Lobster,  
Caviar 14

## SOUPS & SALADS

### ✓ 🇬🇧 ROASTED BEET & BURRATA MOZZARELLA

Baby Heirloom Tomatoes, Red & Gold  
Beets, Hazelnut-Orange Vinaigrette 17

### GR WEDGE

Stilton Blue, Tomato, Bacon, Egg 15

### PUB CAESAR

Hearts of Romaine, White Anchovies,  
Parmesan, Roasted Garlic Dressing 16  
Add Chicken Breast 7  
Add Shrimp 15

### CHOPPED

Shrimp, Chicken, Salami, Apples,  
Chickpeas, Cherry Tomatoes,  
Welsh White Cheddar, Croutons, Avocado  
Purée, Raspberry Vinaigrette 18

### BUTTERNUT SQUASH BISQUE 12

### ENGLISH ALE ONION SOUP

English Sharp Cheddar Crouton 12

## SAMMIES & BURGERS

Seasoned Malt Potato Fries & Dill Pickle Chips, Truffle Fries 4

### CRISPY CHICKEN SANDWICH

Farmhouse Cheese, Honey Roasted  
Garlic Mayonnaise, Lettuce, Tomato,  
Pickle, Brioche Bun 16

### PUB ROAST BEEF

Shaved Hot Roast Beef, Sharp  
Provolone Cheese, Caramelized  
Vidalia Onions, Pretzel Roll 15

### THE DUBLIN 2.0

Hand-Carved Corned Beef, Sauerkraut,  
Thousand Island Dressing, Swiss  
Cheese, Pumpernickel Rye 18

### JALAPEÑO PRIME BURGER

Roasted Jalapeño, Queso Fresco,  
Avocado, Lettuce, Tomato Jam, Pickle,  
Brioche Bun 19

### GRILLED LAMB BURGER

Caramelized Onions, Tomato Confit,  
Watercress, Goat Cheese Feta Spread,  
Rosemary Brioche Bun 19

### 🇬🇧 PUB CHEESEBURGER

Humboldt Fog Cheese, Bacon, Red Wine  
Glaze, Tomato Jam, Lettuce, Pickle,  
Brioche Bun 19

### ✓ IMPOSSIBLE BURGER

Impossible Burger Patty, Cheddar,  
Lettuce, Tomato, Crispy Onions,  
Garlic Mayo 18

✓ = Vegetarian

🇬🇧 = Pub Favorite

Vegetarian and Gluten-Free Menu Upon Request

## PUB PIES

### CHICKEN POT PIE

Roasted Chicken, Root Vegetables,  
English Peas, Pastry 24

### LOBSTER-SEAFOOD PIE

Maine Lobster, Haddock, Scallops  
with Peas & Carrots 32

### SHEPHERD'S PIE

Slow-Braised Lamb, Root Vegetables,  
Whipped Aligot Potatoes 25

### ✓ MUSHROOM POT PIE

Sherry-Braised Forest Mushrooms,  
Potatoes, Sweet Peas, Sherry-Mushroom  
Sauce, Whipped Aligot Potatoes 22

## WOOD-FIRED GRILL

### FILET MIGNON

6 oz. Petite 34  
10 oz. Center Cut 48

### LAMB CHOPS

Port Wine Sauce 47

### 14 OZ. ANGUS NY STRIP

Green Peppercorn Sauce 45

### 28 OZ. "TOMAHAWK" RIB CHOP

Truffle Foie Gras Butter 58

### SCOTTISH SALMON

Celery Root Purée, Asparagus,  
Lemon Beurre Blanc, Micro Greens 33

### ADDITIONS

Dayboat Scallops 16

Wood-Grilled Shrimp 15

Jersey Coast Jumbo Lump Crab 17

Truffle Foie Gras 18

## CLASSIC RAMSAY

### PAN-ROASTED SEA BASS

Wild Mushroom Risotto,  
Beurre Blanc 46

### BEEF WELLINGTON

Filet Mignon, Truffle Duxelle,  
Puff Pastry, English Peas,  
Aligot Potato Purée, Port Wine Jus 49

### FISH & CHIPS

Ale-Battered, Tartar Sauce 31

### PAN-SEARED DIVER SCALLOPS

Anson Mills Grits, Bacon Jam,  
Corn Ragout 35


### RED WINE BRAISED SHORT RIB


Squash Purée, Heirloom Carrots 46

### ROASTED CHICKEN BREAST

Stuffed with Mushroom Duxelle Over  
Pea Purée with Roasted Fingerling  
Potatoes 28

## SIDES

 Any Two Sides 17

 Any Three Sides 25

### ✓ MASHED ALIGOT POTATOES

Cantal Cheese, Chive Oil 11

### ✓ TRUFFLE FRIES

Truffle Mayo 9

### ✓ WILD MUSHROOM RISOTTO 12

### SEASONAL FORAGED MUSHROOMS

Poached Farm Egg 11

### LOBSTER MAC 'N' CHEESE

Sweet Maine Lobster, English Sharp  
Cheddar, Herb Crumbs Half 12 Full 24

### ✓ HEIRLOOM CARROTS

Honey-Thyme Glazed Carrots,  
Carrot-Cardamom Purée 11


### ✓ ROASTED ASPARAGUS

Lemon Confit, Parmesan, Black Pepper 11

### ✓ CRISPY BRUSSELS SPROUTS

Golden Raisins, Pine Nuts,  
Aged Balsamic Vinegar 11

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