



CRAFTED COCKTAILS 15

RAMSAY GIN & TONIC

Hayman's Old Tom Gin, Chateau Aloe Vera Liqueur, Yuzu, Citrus & Fever-Tree Tonic

GIDDY UP YOU DONKEY

Patrón Silver Tequila, Smoked Elderflower Honey, Lime & Strongbow Cider

MIND THE GAP

Ketel One Vodka, Pavan Liqueur, Passion Fruit, Lime & Fever-Tree Ginger Beer
After a Few of These, Don't Forget to "Mind the Gap" While Exiting the Tube!

IRISHMAN WALKS INTO A BAR..

Jameson Irish Whiskey, St-Germain, Drambuie & Lemon, Topped with Prosecco

GOD SAVE THE QUEEN

Muddled Strawberries & Amarena Cherry, Dubonnet Rouge, Brockman's Gin with a Squeeze of Lemon
The Queen Drinks Her Gin & Dubonnet Before Lunch Every Day. Why Shouldn't You?

MR. TIPPLES AU PEAR

Hendrick's Gin, Belle De Brillet Pear Cognac, Pear Juice, Yuzu, Honey, The King's Ginger Liqueur, Prosecco & a Dash of Ginger Lemon Bitters

FIGGY PUDDING

Bacardi Ocho Rum, Fig-Thyme Simple Syrup, Meletti, Ruby Port & a Dash of Bitters

BARTENDER'S BREAKFAST

Cisco Whale's Tale Pale Ale, Jameson Irish Whiskey Shot & Fried Pork Belly

FOR THE TEETOTALERS 6

PEAR PRESSURE

Pear Juice, Rosemary Simple Syrup, Lemon & Club Soda

CRANBERRY BLACK PEPPER SAGE SODA

Cranberry Peppercorn Sage Shrub & Club Soda

WINE BY THE CARAFE

SPARKLING	250 ML	1 LITER
Prosecco, Monvin, Veneto, Italy	12	40
WHITES		
Sauvignon Blanc, Simi, California	15	58
Pinot Grigio, Francis Coppola, California	12	44
Chardonnay, Shannon Ridge, California	13	48
REDS		
Pinot Noir, 10 Span Vineyards, Central Coast	13	44
Cabernet Sauvignon, Smith & Hook, California	19	65

DRAFT BEER

Pint - 16 oz.

LAGERS

COORS LIGHT, CO, 4.2%	6
MILLER LITE, WI, 4.1%	6
SAMUEL ADAMS, MA, 4.9%	7

ALES

FULLER'S ESB, ENGLAND, 5.9%	9
NEW BELGIUM FAT TIRE AMBER ALE, CO, 5.2%	8
BODDINGTONS PUB ALE, ENGLAND, 4.7%	9
CAPE MAY BREWING CO. IPA, NJ, 6.1%	8
DOGFISH HEAD 90 MINUTE IPA, DE, 9.0%	9

WHEAT ALES

G. SCHNEIDER & SOHN, SCHNEIDER WEISS, GERMANY, 5.4%	12
ALLAGASH, ME, 5.0%	8

BROWN & SCOTCH ALES

INNIS & GUNN, SCOTLAND, 6.6%	8
BELHAVEN, SCOTLAND, 5.2%	9

STOUTS & PORTERS

GUINNESS, IRELAND, 4.2%	8
EVIL GENIUS PURPLE MONKEY DISHWASHER CHOCOLATE PEANUT BUTTER PORTER, PA, 6.7%	9

CIDERS & SHANDIES

STRONGBOW CIDER, ENGLAND, 5%	8
TRAVELER BEER CO. SEASONAL SHANDY, VT	8

ROTATING SNIFTER/ LOCAL SEASONAL

Ask About the Best Seasonal Brews This Side of the Pond

KNOTS & CROSSES

BEER FLIGHT FOR TWO	24
Your Choice of Eight 4 oz. Tasters From the GR Pub Draft Selection	

TASTER

4 OZ. OF YOUR CHOICE	3
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TABLE STARTERS

BEET & GIN-CURED SALMON

Pumpernickel Toast, Chive
Crème Fraîche 15

BAKED BURGUNDY SNAILS

Garlic Toast, Parsley Crumb,
Red Wine Reduction 12

CRISPY CALAMARI

Lemon Chips, Kale, Malt Vinegar Mayo 15

MOLASSES & BROWN

ALE GLAZED WINGS

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

CRISPY "BELLY"

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

✓ BUTTERNUT SQUASH CAVATELLI

Crispy Shitake Mushrooms,
Pecorino Cheese 16

SHRIMP COCKTAIL

Poached in Lemon Shandy 19

DUCK POUTINE

Duck Confit, Melted Welsh Cheddar
Cheese Curds, Port Wine "Gravy,"
Crispy Potato Fries, Pickled Chili,
Green Onion 14

SCOTCH EGG

Crisp Soft-Boiled Egg, Pork Sausage,
Braised Cabbage, HP Glaze 11

LOBSTER ROLL

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

PUB SPOTS

Two 3 oz. Sliders, Balsamic Red Onions,
Welsh Cheddar Cheese, Brioche Bun 12
Add Maple-Peppercorn Bacon 13

DEVILED EGGS

Organic Farm Eggs, Sweet Maine
Lobster, Caviar 15

SOUPS & SALADS

BURRATA

Burrata Mozzarella, Baby Greens, Lemon Confit, Grilled Crostini,
Pickled Grapes, Olive Oil 17

GR WEDGE

Stilton Blue, Tomato, Bacon, Egg 15

PUB CAESAR

Hearts of Romaine, White Anchovies, Parmesan, Roasted Garlic Dressing 16
Add Chicken Breast 23

CHOPPED

Shrimp, Chicken, Salami, Apples, Chickpeas, Cherry Tomatoes,
Welsh White Cheddar, Croutons, Avocado Purée, Raspberry Vinaigrette 16

ROASTED TOMATO SOUP

Crispy Welsh Cheese Curds 12

ENGLISH ALE ONION SOUP

Farm House Cheddar Crouton 12

SAMMIES & BURGERS

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

PISTACHIO PESTO

CHICKEN SANDWICH

Cheshire Cheese, Tomatoes, Balsamic
Red Onions, Cress, Ciabatta Roll 16

HOT ROAST BEEF SANDWICH

Shaved Roast Beef, Watercress Salad,
Horseradish Mayonnaise, Red Wine
Gravy, Sourdough Roll 15

THE DUBLIN 2.0

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

RAMSAY BURGER

Sirloin Burger, Crispy Lobster,
Béarnaise, Arugula, Tomato 22
Add Maple-Peppercorn Bacon 25

GRILLED LAMB BURGER

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

GRILLED PUB BURGER

English Sharp Cheddar, Burgundy
Glaze, Lettuce, Tomato, English Mustard,
Brioche Bun 18

PRIME BURGER

Truffle Cheese, Caramelized Onion, Truffle Aioli, Frisée Lettuce 24

✓ = Vegetarian

PUB PIES

CHICKEN POT PIE

Roasted Chicken, Root Vegetable,
English Peas, Pastry 24

LOBSTER-SEAFOOD PIE

Sea Bass, Scallop, Maine Lobster,
Whipped Cantal Cheese
Aligot Potatoes 32

SHEPHERD'S PIE

Slow-Braised Lamb, Root Vegetable,
Whipped Cantal Cheese Aligot
Potatoes 25

✓ MUSHROOM POT PIE

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

WOOD-FIRED GRILL

LAMB CHOPS

Port Wine Sauce 47

28 OZ. "TOMAHAWK" RIB CHOP

Truffle Foie Gras Butter 58

12 OZ. KUROBUTA PORK CHOP

Preserved Peach Chutney 39

14 OZ. ANGUS NY STRIP

Green Peppercorn Sauce 45

FILET MIGNON

Port Wine Sauce 45

TUNA STEAK

Roasted Olive Vinaigrette 35

SCOTTISH SALMON

Citrus-Herb Pesto 33

BUTTER FISH

Chablis Beurre Blanc 35

ADDITIONS

Grilled Shrimp 15
Cumberland-Glazed Pork Belly 11
Beer-Battered Lobster with Béarnaise 15
Truffle Foie Gras 14
Caramelized Sweet Onions 10

CLASSIC RAMSAY

GRILLED PAILLARD OF CHICKEN

Chimichurri, Romanesco Cauliflower,
Fingerling Potatoes, Roasted Olive
Vinaigrette 28

"HELL'S KITCHEN"

BEEF WELLINGTON

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

ALE-BATTERED FISH & CHIPS

Fish Fillet, Crispy Chips,
Tartar Sauce 31

PAN-SEARED DIVER SCALLOPS

Clams, Bacon, Chowder Broth,
Confit Tomatoes 33

SIDES

MASHED ALIGOT POTATOES

Cantal Cheese, Chive Oil 11

TRUFFLE CHIPS OR FRIES

Truffle Mayo 9

ENGLISH PEAS TWO WAYS

Pearl Onions, Bacon 11

ROASTED FINGERLING POTATOES

Green Onion, Bacon Vinaigrette 11

SEASONAL FORAGED MUSHROOMS

Poached Farm Egg 11

CRISPY BRUSSELS SPROUTS

Golden Raisins, Pine Nuts,
Aged Balsamic Vinegar 11

LOBSTER MAC 'N' CHEESE

Sweet Maine Lobster, English 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

Any Three Sides 25

✓ = Vegetarian

LARGE PARTIES

Looking to Host a Large Party?
We Can Accommodate!

Call The Pub @ (609) 343-2600

Private Dining Room Available for Up to 25 People!

HAPPY HOURS

Come and Join Our Barmen & Barmaids
for Draft & Snack Specials!

-Experience-

The Changing of the Guard
12:00 P.m. - 1:30 P.m.

(When Open)

&

London Calling
4:00 P.m. - 6:00 P.m.

The Next Great British
Invasion Has Arrived!

WE ARE THE FOOTBALL HEADQUARTERS

Catch All of Your Favorite Football (Soccer) Teams' Games
Here at The Pub! Wear a Playing Team's Jersey and Score a Prize!

FIRKIN FRIDAYS WHAT THE HECK IS A FIRKIN??

A British-Style, 9-Gallon Cask
of Unfiltered Ale, Tapped with a
Wood Mallet Right at the Bar!

The Second Friday of Every Month
Is Firkin Friday!

Keeping the Tradition Alive,
Come Drink Beer the Way Beer Is Meant to Be Drank!

At 6:00 P.m. We Are Tappin' and
the Beer Will Be Flowing!
Come Join the Festivities!

GIFT CARDS

Ask Your Server, Bartender or Hostess About Gordon Ramsay Gift Cards.
Available in \$50 and \$100 Denominations.

RETAIL

Don't Go Home Empty-Handed!
Purchase Your Official Gordon Ramsay Swag Here at The Pub.
Ask Your Bartenders, Servers or Hostesses for Assistance.