


SNACKS & STARTERS

WARM SALTY PRETZELS

Innis & Gunn Beer-Cheddar Sauce w/ English Granary Mustard 8 | 7

TRUFFLE CHIPS*


Potato Fries w/ Truffle Aioli 12 | 11

CRISPY CALAMARI & BACON CRACKLE



Spicy Pickled Peppers & Fresh Dill Tartar Sauce 18 | 17

SALADS


WEDGE COBB SALAD

Shropshire Blue Cheese, Hard Cooked Egg White & Yolks, Pear Tomato, Shaved Red Onion, Scallions & Bacon Vinaigrette 15 | 14

HERB CAESAR*

Baby Gem Lettuce w/ Fine Herbs, Crispy Brined Capers, Micro Celery Leaf, Hand Torn Garlic Croutons & Tangy Caesar Dressing 16 | 15
Add Chicken Breast 23 | 22


PUB CHOPPED SALAD

Grilled Chicken, Ham, Shrimp, Apples, Chickpeas, Cherry Tomatoes, Welsh White Cheddar, Creamy Avocado, Red Wine Vinaigrette & Pretzel Crisp 16 | 15


Pairs Well With Peroni

SOUPS


CHICKEN, LEEK & FENNEL

Roasted Vegetables w/ Broad Egg Noodles 12 | 11

SPLIT PEA


Braised Ham & Chive Cream 12 | 11

ENGLISH ALE ONION

Provolone Cheese Crouton 13 | 12

OAK-FIRED GRILL

Served w/ Choice of Truffle Chips or Mashed Yukon Gold Potatoes & Seasonal Vegetables

12 OZ. GRILLED NY STRIP 38 | 37



Pairs Well With Samuel Adams Boston Lager

8 OZ. BEEF TENDERLOIN 40 | 39


Choice of Sauce

- Single Malt Peppercorn Brandy
- Béarnaise Herbed Compound Butter
- Pub House Made Steak Sauce

HELLFIRE LOLLIPOP WINGS

Chile Beer Glaze & Bacon Blue Cheese Dip
1/2 Dz. 12 | 11 Dz. 22 | 21


MAINE LOBSTER ROLL MINIS

Lobster Claw & Knuckles w/ Lemon, Garlic Mayo on Lemon Poppy Seed Brioche 18 | 17

Pairs Well With Samuel Adams Boston Lager


CLASSICS

YORKSHIRE ALE BATTER FISH & CHIPS*

Cod w/ Fresh Dill Tartar Sauce, Minted Mushy Peas & Lemon 30 | 29

Pairs Well With Innis & Gunn, Gordon's Favorite


BANGERS & MASH

English Chicken, Beef, Pork Sausages w/ Onion Gravy & Mashed Potatoes 25 | 24

SANDWICHES & BURGERS


Served with Fries & House Pickles

PISTACHIO PESTO CHICKEN SANDWICH


Oven-Roasted Tomatoes w/ Pickled Red Onion, Watercress, Provolone & Toasted Zucchini Cheese Bread 18 | 17

Pairs Well With Samuel Adams Boston Lager



THE DUBLIN CORNED BEEF BRISKET SANDWICH

Dark Caraway Rye w/ Gruyère Cheese, Sauerkraut, Pickled Onion & Cucumber Dressing 18 | 17

GRILLED LAMB BURGER* 8 OZ.


Caramelized Onions w/ Goats Cheese-Feta Spread & Rosemary Brioche Bun 21 | 20

GRILLED BEEF BURGER* 8 OZ.

W/ English Sharp Cheddar Cheese 19 | 18
Add Applewood Smoked Bacon 21 | 20


DESSERTS

STICKY TOFFEE PUDDING


Sweet Cream Ice Cream 11 | 10

Pairs Well With Innis & Gunn, Gordon's Favorite


SPOTTED "DIC"


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

POTTED CHOCOLATE TRIFLE

Dark & Milk Chocolates, Chantilly Cream 11 | 10

SNICKERDOODLE MADELEINE

Butterscotch Pots de Crème 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.