



# *Dinner Menu*

*British Tradition with a Southern Accent* <sup>TM</sup>

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# Starters

## Potato Gnocchi

House made Gnocchi and Chef Inspired Seasonal preparation  
- Ask your server.

Market

## Crab Cake

Sautéed Lump Crab Cake served with a  
Spiced Shallot Marmalade and Celery Remoulade.

10

## Sausage Rolls

British favourite; flaky pastry baked around a mild British  
sausage. Served with British HP Sauce for dipping.

7

## English Split Pea Mash (our take on Hummus)

English Pea, Fava, and Garbanzo bean puree with roasted gar-  
lic and Thyme . Served with olive oil and toast points.

7

## Posh Ploughman

Cold Celtic Spiced Beef, Game, British Stilton Cheese,  
Donavon's Irish Cheddar, House made Chutney, Sliced Fruits,  
and Jacobs Cream Crackers.

12

*This is a variation of the Ploughman's Lunch, a lunch  
packed for a ploughman to take out into the fields for  
his lunch. Just where the name or contents of a  
Ploughman's comes from has been lost in the mists of  
time, though there are records of it mentioned in 18th  
century literature.*

*Instead of a wedge of crusty bread, we include a stack  
of thick water crackers that make it perfect for shar-*

# Soups & Salads

## Earl Grey Pear Salad

Tart Pears poached in an Earl Grey Tea, wrapped in prosci-  
utto ham, then laid in a bed of spring mix and topped with  
blue cheese and blackberry walnut dressing.

11

## Crab Cake Salad

Sautéed jumbo lump crab cake on a bed of greens  
with roasted red pepper aioli.

11

## Roasted Beet & Goat Cheese Salad

With blackberry walnut dressing and Thyme Oil

9

## Caesar Salad

Classic Caesar salad with house croutons and house made  
Caesar dressing.

9

Add roasted chicken \$2.00 or grilled shrimp \$4.00

## Brown Butter Carrot Soup

Fresh Carrots sautéed in Brown Butter, simmered in vegetable  
stock with herbs and spices, and pureed

6

## Soup of the Day

Prepared from scratch in our kitchen

6



## House Specialties

(Include soup or house salad. Substitute Caesar Salad for \$2.00)

### Beef-Steak \*\*

Grass-fed 8 oz Beef Filet

with a Jameson Whiskey and Mushroom Sauce, served with Irish Champ and a Seasonal Vegetable.

25

### Fresh Catch\*\*

Prepared as Chef pleases.

Please check with your server.

Market Priced

### The Special Performance

On occasion, the Chef's like to try something different. We never know what, or when, just that it's going to be good.

Market Priced

### The Carvery

The British Sunday Classic, available every night.

Roast Beef and Yorkshire Pudding with Mashed Potatoes, Seasonal Vegetables, and Pan Gravy.

17

## Neighborhood Favourites

(Include soup or house salad. Substitute Caesar Salad for \$2.00)

### Shrimp and Grits

Sautéed Shrimp, with Tasso and Green Onions in a White Wine Butter Sauce over Cheddar Cheese Grits .

17

### Vegetarian Risotto

Savory Risotto with Seasonal Vegetables

15

*Add Portabella Mushroom \$2.00*

## Burgers & Sandwiches

### Croque Monsieur

Tavern Ham and Honey Dijon Mustard between toasted slices of French Bread, covered with our special Cheese Sauce and baked to a golden brown.

11

### Big Ben Dipper

Thinly sliced Roast Beef and Provolone Cheese served on a Toasted Gambino's French Roll with Au Jus.

11

### Crab Cake Burger

Sautéed jumbo lump crab cake with roasted red pepper aioli on a Kaiser Roll

13

### Kobe Burger

8 oz of Kobe beef, topped with thinly sliced caramelized onions, cheddar cheese, apple wood bacon, and an herb mayo.

13

Sandwiches served with British Chips (hand cut fries). Add cup of soup or house salad for \$4

\*\* There may be a risk associated with consuming undercooked meats and raw shellfish as is the case with other raw products.



## British Favourites

(Include soup or house salad. Substitute Caesar Salad for \$2.00)

### Cottage Pie (Shepherd's Pie's Cousin)

Traditionally, Cottage Pie is made with Beef, while Shepherd's Pie is made with Lamb. Ours is made Nana Wicks' way with hearty Stewed Beef, Carrots & Leeks; topped with fluffy Mashed Potatoes and baked to a golden brown.

16

### Fish & Chips

A traditional British beer battered Cod, British Chips (hand-cut fries), Malt Vinegar Mayo and traditional British Malt Vinegar. The only thing missing is the British newspaper.

14

### Bangers and Mash

Two mild British Bangers (100% pork sausage seasoned with Sage) atop Creamy Mashed Potatoes with our own special Gravy. Caramelized Leeks in a Red Wine and Vinegar Reduction. Served with Vegetable of the day.

14



## Desserts

### Sticky Toffee Pudding

British dessert, served warm, consisting of a rich moist sponge cake, made with finely chopped dates, covered in a toffee sauce, sitting atop English custard.

6

### Cake of the Day

6

### Crumble or Bread Pudding

Served with Ice Cream or Sauce

6

### Dessert of the Day

6

## Beverages

### Pot of Tea \*

Choose from our selection of White, Green, Black, Oolong, Herbals, and Fruit Infusions.

16oz 3.20  
32oz 5.25

### French Press Coffee\*

Fresh roasted and ground for us by Carpe Diem. Choose from Dark Roast, Medium Roast, or Decaffeinated Medium Roast.

16oz 3.20  
32oz 5.25

### Pot of Cadburys® Hot Chocolate

A small pot contains 2 cups. A large pot contains 4 cups

16oz 3.20  
32oz 5.25

### Carafe of Iced Specialty Tea\*

Enough for 4.

1 liter 5.25

### Southern Tea by the Glass

Sweet or Unsweet with free refills

2.15

### Soda

Coke, Diet Coke, IBC Root Beer. Sold by the can or bottle.

1.50

**\* Good tea requires good Brewing  
We brew and decant your tea before  
serving. Brewing takes 3 - 7  
minutes depending on the tea,**

Gratuity of 20% added to parties of eight or more persons.

# Adult Beverages

## For the Season

<b>Pom Collins</b>	7.50
Gin classic updated with a fresh pomegranate syrup.	
<b>Cranberry Daiquiri</b>	7.50
Captain Morgan and Drunken Cranberries make this holiday specialty. (Carries a kick. Not even close to a strawberry daiquiri)	
<b>Winter Mojito</b>	7.50
Captain Morgan, Lime Juice, Mint and Drunken Cranberries for a winter update to this Cuban classic.	
<b>Shannon's Holiday Punch</b>	7.50
Absolute Citron, Pineapple Juice, Lemon Juice and Pomegranate Syrup made Shannon's way.	
<b>Hot Schnocolate</b>	7.50
Cadburys Hot Chocolate with a shot of Pepper mint Schnapps.	

## From the Martini Bar

<b>Sour Apple Martini</b>	7.50
Citron Absolut Vodka & Sour Apple Pucker Snappes.	
<b>Lemon Drop Martini</b>	7.50
Citron Absolut Vodka for a smooth & tangy martini	
<b>Cranberry Pomegranate Martini</b>	7.50
Absolute Vodka, Triple Sec, Cranberry & Pomegranate.	
<b>Classic Martini</b>	7.50
Absolut Vodka or Kettle One (top-shelf, add \$2.00)	

## From the Tea Bar

<b>Pina Colada Tea-tini</b>	7.50
Rooibus Tea & Malibu Rum	
<b>Cosmopolitan Tea-tini</b>	7.50
Fruit Infusion Tea , Absolut Vodka & Triple Sec	

## From Across the Pond

<b>Pimms Cup Cocktail</b>	7.50
Classic British Summer Cocktail with Pimms flavored gin	
<b>Irish Coffee</b>	7.50
Irish classic with Jameson Irish Whiskey	
<b>Mulled Wine</b>	4.00
From Buckland Abbey in England, Red Wine, Citrus and Spices make for a very warming drink.	
<b>Shandy</b>	5.00
Harp Lager and Sparkling Club Lemonade, light and refreshing alcoholic drink .	

## British/Irish Beers

<b>Guinness Draught, Stout</b>	5.00
Rich, bitter with roasted malts, full bodied with slightly sweet finish	
<b>Guinness Black Lager</b>	4.00
Cola brown with a tan bumpy head -- slightly sweet and nutty with caramel overtones.	
<b>Boddingtons Pub Ale, English Pale Ale</b>	5.00
Rich, creamy and slightly sweet	
<b>Bass Pale Ale, English Pale Ale</b>	4.00
Mild sweetness from the caramel malt, with bitter bite from Noble hops	
<b>Harp Lager, Pale Lager</b>	4.00
Mild malt sweetness and minor hop bitterness	
<b>Strongbow English Cider</b>	5.00
Strong Dry Cider	
<b>Newcastle Brown Ale</b>	4.00
Light body, with smooth sweet nutty taste	

## Craft Beers

<b>Sweetwater 420, American Pale Ale</b>	4.00
American malts and enormous hop additions	
<b>Southern Pecan, Nut Brown Ale</b>	4.00
<b>Carlsberg Elephant, Strong Pilsner</b>	5.00
<b>Blue Moon, Belgian White Wheat Ale</b>	4.00
<b>Chimay Blue , Dark Ale</b>	8.00
Creamy head, slightly bitter with fruity, peppery	
<b>Heineken, Pale Lager</b>	4.00
Crystal clear, crisp with grain flavor and slightly	

## Domestic Beers

<b>Miller light</b>	3.25
<b>Coors Light</b>	3.25

