



Lunch & Brunch

British Tradition with a Southern Accent TM

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Lunch Menu

Available Tuesday - Saturday, 11am - 4:30pm
Sunday 11:00am - 2:00pm

Hot Entrees (Served with Side Salad)

Add a tea cup of soup for \$3.95

Cottage Pie (Shepherds Pie's cousin)

Cottage Pie is made with beef, while Shepherd's Pie is made with lamb. Ours is made Nana Wicks' way with a hearty stewed beef, carrots & leeks; topped with fluffy mashed potatoes and baked to a golden brown.

10.95

Shrimp & Grits

Sautéed Shrimp, with Tasso Ham and Chopped Bell Peppers

In a White Wine butter sauce over cheddar cheese grits.

10.95

Bangers & Mash

A mild English Sausage atop creamy mashed potatoes with our own special gravy.

Caramelized leeks in a red wine and vinegar reduction

10.95

Yorkshire Chicken Pot Pie

Simmered Whole Chicken with Fresh Vegetables in a Thyme Veloute and served over a Yorkshire Pudding.

A crispy batter pudding we bake fresh every day

10.95

Burgers

Add a tea cup of soup for \$3.95

American Kobe Beef Burger**

8 oz of Kobe beef, topped with thinly sliced caramelized onions, white cheddar cheese, apple wood bacon, and an herb mayo on a Kaiser Roll with Lettuce and Tomato on the side.

10.95

Crab Cake Burger

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

10.95

Burgers served with choice of Cape Cod Kettle Chips, Walkers Cheese & Onion Crisps, Potato Salad, Pasta Salad,

Fruit Salad, or Green Salad.

Substitute Fries for \$2. Add Fries \$4.

British Favourites

Add a tea cup of soup for \$3.95

Fish & Chips

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

10.95

Traditional Beans on Toast

Heinz Baked Beans sprinkled with Grated Cheddar Cheese served on Toasted Slices of French Bread with Side Salad.

5.95

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

Specialty Sandwiches

Add a tea cup of soup for \$3.95

Croque Monsieur

Smoked Ham and Honey Dijon Mustard between toasted slices of French Bread, covered with our Special Cheese Sauce and baked golden brown.

8.95

Celtic Reuben

Corned Beef, Sauerkraut, and Swiss Cheese, dressed with Thousand Island between slices of Toasted Rye.

8.95

Big Ben Dipper

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

8.95

Ladies' Club

Layers of Ham, Turkey, Bacon, Cheddar Cheese, and Provolone Cheese topped by Lettuce, Tomato, and Mayonnaise on a Large Croissant.

8.95

Sandwiches served with choice of Cape Cod Kettle Chips, Walkers Cheese & Onion Crisps, Potato Salad, Pasta Salad, Fruit Salad, or Green Salad. Substitute Fries for \$2. Add Fries \$4

Quiche

Add a tea cup of soup for \$3.95

Torta Rustica

A stuffed Torta layered with Mushrooms, Eggs, Roasted Peppers, Ham, Spinach and Three Cheeses.

Served with Side Salad

9.95

Special Quiche of the Day

Slice of the Vegetarian Quiche of the day, served with Side Salad, Fruit and Tea Bread

10.95

Soups & Salads

Add a tea cup of soup for \$3.95

Earl Grey Pear Salad

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

10.95

Trio Salad

Choose three from the following (only one of each):

Chicken Salad, Shrimp Salad, Potato Salad, Pasta Salad, Green Salad, Roasted Beet & Goat Cheese Salad, or Fruit Salad

10.95

Shrimp Salad on Croissant

Shrimp with a light dill aioli on a Large Croissant

10.95

Chicken Salad

Shredded Chicken Breast with Granny Smith Apples & Pecans on Spring Mix with Tea Bread or a Large Croissant

9.95

Caesar Salad

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

8.95

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

Crab Cake Salad

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

10.95

House Salad

A simple, fresh green salad.

5.95

Brown Butter Carrot Soup

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

5.95

Soup of the Day

Prepared from scratch in our kitchen

5.95

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

Weekend Brunch

Available Saturday - Sunday, 10am - 2pm

Eggs Benedict

Two toasted English Muffins, poached eggs, British Back Bacon and hollandaise Sauce; served with potatoes, and fruit.

10.95

Full English

Traditional British breakfast of two eggs prepared your way, British Banger, British back bacon, sautéed tomatoes & mushrooms, and toast; served with Heinz beans or breakfast potatoes.

10.95

Croque Madame

Classic French breakfast of ham and special cheese sauce on toasted French Bread with fried egg; served with potatoes and fruit.

9.95

Made-to-Order Omelets

Two topping omelet;

served with potatoes, and fruit.

Meats: Ham, Bacon or Canadian Bacon

Cheeses: Cheddar, Swiss, or Goat, Vegetables: Tomato, Onions, Mushrooms, Spinach, Black Olives, or Red Pepper

(Additional toppings: \$0.50 each)

8.95

French Toast

Four slices of Vanilla Maple French toast with seasonal fruit compote and traditional syrup.

7.95

Fruit and Yogurt Parfait

Fresh fruit, granola, and yogurt.

5.95

Sweet British Scones

Two scones with lemon curd, preserves, and butter.

5.00

Sausage Rolls

Two British Bangers wrapped in puff pastry, baked golden brown, with HP Sauce for dipping.

7.00

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.

4.95

Cake of the Day

4.95

Crumble or Bread Pudding

Served with Ice Cream or Sauce

4.95

Dessert of the Day

5.95

Beverages

Pot of Tea(or French Press Coffee)*

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

Sm	Lg
3.50	5.25

Pot of Cadburys® Hot Chocolate

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

Sm	Lg
3.50	5.25

Carafe of iced Specialty Tea*

Enough for 4.

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, herbal, or infusion chosen.



Adult Beverages

For the Season

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

From the Martini Bar

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

From the Tea Bar

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

From Across the Pond

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

British Beers

Guinness Draught, Stout	5.00
Rich, bitter with roasted malts, full bodied with	
Boddingtons Pub Ale, English Pale Ale	5.00
Rich, creamy and slightly sweet	
Bass Pale Ale, English Pale Ale	4.00
Mild sweetness from the caramel malt, with bitter	
Harp Lager, Pale Lager	4.00
Mild malt sweetness and minor hop bitterness	
Strongbow English Cider	5.00
Strong Dry Cider	
Newcastle Brown Ale	4.00
Light body, with smooth sweet nutty taste	

Craft Beers

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

Domestic Beers

Miller light	3.25
Coors Light	3.25

Tea Fare Menu

Available Tuesday - Saturday 11am-4pm
Sunday 11am-2pm

Abbey Garden Formal Afternoon Tea

Traditional English style afternoon tea served on a three tier tray, with a first course consisting of soup or salad, with quiche, tea bread and your choice of tea.

Tier 1: Fruit and scones with lemon curd, preserves, and Devonshire Cream.

Tier 2: Selection of three tea sandwiches and/or savories.

Tier 3: Selection of three miniature homemade desserts.

21.95 (per person)

Wyken Hall Champagne Afternoon Tea

Formal Afternoon Tea, as above, served with a Champagne Mimosa.

26.95 (per person)

Angel Hill Afternoon Tea

Traditional English style afternoon tea served on a three tier tray, without a first course.

16.95 (per person)

Ada's Cream Tea

Two scones with lemon curd, preserves, Devonshire Cream, and your choice of tea (hot or cold).

8.95 (For one), 10.95 (For two)

Dessert Tea

Selection of tea desserts and your choice of tea (hot or cold).

10.95 (For one), 12.95 (For two)

Earl of Sandwich

Selection of six tea sandwiches and your choice of tea (hot or cold).

10.95 (For one), 12.95 (For two)

Wee Tea (12 years and under)

Traditional three tier tray for the younger palette.

(Choose two sandwiches from: Peanut Butter & Jelly,
Ham & Cheese, Turkey & Cheese, or Grill Cheese)

10.95 (per person)