

THE PUB

food & drink

DOMESTIC 12oz 5.31 - 16oz 5.97 - 60oz 19.69



Canadian



Budweiser



Bud Light



Coors Light

PREMIUM 12oz 5.75 - 16oz 7.08 - 60oz 21.02



Coors
Banquet



Rolling Rock



Rickard's Red



Shock Top



Mill St.
Organic



Creemore
Springs

IMPORT 12oz 5.97 - 20oz 8.19 - 60oz 21.68



Boddington's



Strongbow



Lagunitas



Guinness



Harp



Kilkenny



Stella Artois

Wellington Cask



12 OZ 5.97
20 OZ 8.19
60 OZ 21.68

BRITISH SPECIALITY PUB PINTS 20oz 8.19

Lager & Lime - Harp & Rose's Lime Cordial

Black Velvet - Strongbow layered under Guinness

Snakebite - Harp & Strongbow

Half & Half - Harp layered under Guinness

Bowbina - Strongbow & Ribena

Black & Blood - Guinness & Ribena

DELICIOUS DESSERT

STICKY TOFFEE TRIFLE 7
Our twist on a traditional classic. Sticky toffee pieces layered with vanilla custard, caramel, berries and whip cream. Delicious!

ICE CREAM AND BERRIES 7
Vanilla ice cream, topped with fresh berries and with your choice of chocolate or caramel sauce.

APPLE PIE AND ENGLISH CHEDDAR 8
House-made apple pie topped with melted English cheddar. An English Tradition! Add vanilla ice cream 2

CHOCOLATE CHIP COOKIE SKILLET 7
Fresh cookie dough baked in a skillet and topped with vanilla ice cream and chocolate sauce.

SPECIALITY COFFEES

1.5oz Serving Portion

CHOCOLATE HAZELNUT 7.30
McGuinness Crème de Cacao & Frangelico.

VIVA PUFF 7.30
Chambord Black Raspberry and McGuinness Crème de Cacao, finished with a strawberry drizzle.

B52 7.30
Classic combination of Bailey's, Grand Marnier & Kahlua

BLUEBERRY TEA 7.30
Orange Pekoe tea with Amaretto & Grand Marnier.

CAFÉ ON JUAN 7.30
Captain Morgan Black Rum, Kahlua & a cinnamon roof.

THE NOSE WARMER 7.30
Grand Marnier, Bailey's, Galliano & McGuinness Crème de Cacao with cinnamon roof.

SPANISH COFFEE 7.30
St. Remy V.S.O.P. Cognac with Kahlua

AFTER EIGHT HOT CHOCOLATE 7.30
McGuinness Crème de Menthe & Galliano

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THE PUB APPETIZERS

SMOKED SALMON PLATTER \$12.99

Atlantic salmon accompanied by caper, lemon, pickled onion, Dijon mustard & toasted crostini.

ARTISAN CHEESE PLATE \$14.50

An assortment of local fine cheese combined with grilled baguette. Great to share or not.... Bring on the wine.

CHICKEN BITES \$12.99

Tossed in your choice of one of our wing sauces served with crudité.

HOUSE CRISPS \$7.50

Tasty fried kettle chips lightly sea salted with chipotle aioli.
Tossed in house curry blend or dill pickle seasoning Add \$1

PLOUGHMAN'S PLATTER \$16.50

A variety of local artisan cheese, trio of cured meat, pickled onion, deli mustard & mango chutney with grilled baguette.

TEMPURA VEGETABLES \$10.50

A shareable plate of snap peas, broccoli, cauliflower, peppers, and zucchini, served with a honey soy sauce.

THE PUB PRETZEL \$8

Fresh-baked pretzels topped with sea salt, served with cheese sauce and deli mustard.

SPICY GARLIC SHRIMP \$12

Atlantic tiger shrimp sautéed and tossed in house garlic butter & red pepper chili flake accompanied by grilled baguette.

BEEF SLIDERS(3) \$13.50

Angus house beef sliders on locally baked bun crowned with cheddar, lettuce, tomato & pickle. *Add bacon \$2*

SPINACH DIP \$13.50

Lightly baked cream cheese, spinach & garlic served with warm flatbread, nacho chips and veggies.

CURRY FRITES \$8

Fresh-cut fries seasoned with our own curry spice blend, served with garlic aioli

THE PUB POUTINE \$9

Fresh-cut fries topped with English Cheddar, cheese curds and house-made beef gravy. Add Montreal smoked meat \$2

DUO PICKLE SPEARS \$9.99

A pickle lover's dream! Seasoned pickle spears on a bed of PICKLE FRIES! Fried to perfection; accompanied by classic ranch.

CRISPY CALMARI \$12.50

Lightly dusted and seasoned calamari fried to perfection complimented with mango chutney & house seafood sauce.

PIGS IN A BLANKET (4) \$9.99

An English classic, Guinness braised sausage wrapped in puff pastry and baked to a golden brown.

CAULIFLOWER BITES \$9.99

A nice vegetarian twist to wings tossed in your choice of sauce served with crudité.

1/2 PRICE APPETIZERS EVERYDAY 2PM - 5PM & 9PM-CLOSE

With beverage purchase

PUB SOUP & SALADS

ENGLISH ALE & ONION SOUP \$6.99

Caramelized onions in a beef stock, topped with English Cheddar and house seasoned crouton.

COBB SALAD \$13

Iceberg lettuce with tomato, cucumber, blue cheese, hard boiled egg, roasted corn, bacon & shaved turkey accompanied by classic ranch dressing.

GARDEN SALAD \$11.50

Iceberg lettuce, tomato, cucumber, carrot, peppers, onions, roasted corn, black beans & cheddar served with a champagne vinaigrette.

BEEF & SPINACH SALAD \$12.50

A bed of spinach crowned with beet wedges, red onion, candied pecans, grape, tomato, edamame & goat cheese tossed in our lemon-honey vinaigrette.

CAESAR SALAD \$12.50

Romaine lettuce tossed in our Caesar dressing, topped with croutons, bacon bits and shaved Parmesan.

ADD TO YOUR SALAD

Black Beans \$2
Roasted Corn \$2
Edamame \$2

Chicken \$5.50
Smoked Salmon \$5.50

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THE PUB BURGERS

All burgers are served with your choice of fresh cut fries or house crisps.

Substitute Garden Salad, Caesar Salad or Sweet Potato Fries for \$2. Substitute Pickle Fries or Poutine for \$3

All beef burgers are made fresh from 100%
AAA Canadian Angus Beef

CLASSIC \$12.49

Our house-made burger topped with lettuce, tomato, onions and pickle

ENGLISH CHEDDAR \$13.49

Our house-made burger topped with English Cheddar, lettuce, tomato, onions and pickle

DELUXE \$14.99

Our house-made burger topped with English Cheddar, smoked bacon, sautéed onions, sautéed mushrooms, lettuce, tomato, onions and pickle

BEYOND BEEF \$12.99

House-made vegan burger topped with caramelized onions, lettuce, tomato, red onions and pickle. Served on a gluten-free bun.

MONARCH CHICKEN \$14.99

Fresh chicken grilled to perfection, crowned with double thick bacon, ranch and Four Brothers smoked Gouda.

THE EARL OF SANDWICHES

All sandwiches are served with your choice of fresh cut fries or house crisps. Substitute Garden Salad, Caesar Salad or Sweet Potato Fries for \$2. Substitute Pickle Fries or Poutine for \$3

All our bread is baked daily locally

CLASSIC REUBEN \$13.99

Our chef's fav. Smoked meat, house sauerkraut, Swiss cheese, deli mustard and Thousand Island dressing on toasted rye.

MONTREAL SMOKED MEAT \$13.49

Montreal smoked meat piled high on toasted rye with our house made deli mustard.

SMOKED TURKEY CLUB \$13.49

Shaved smoked turkey, lettuce, tomato, English Cheddar, bacon, mayonnaise and deli mustard on toasted multigrain bread

ROAST BEEF & CHEDDAR MELT \$12.49

Tender slices of roast beef on a toasted kaiser with cheese sauce, mayonnaise and sautéed onions. Add bacon \$2

VEGETARIAN PANINI WRAP \$12.99

Roasted red pepper, zucchini, red onion, spinach, asparagus, goat cheese and pesto, all wrapped in a flour tortilla

BUFFALO CHICKEN WRAP \$13.99

Fresh grilled chicken, lettuce, tomato, cheese blend and your choice of wing sauce, wrapped in a flour tortilla.

CHICKEN COBB SALAD WRAP \$13.99

Fresh chicken mixed with hard-boiled egg, bacon, tomato, cucumber & mayonnaise along side of iceberg lettuce wrapped in a flour tortilla.

1/2 PRICE BURGERS THURSDAY ALL DAY

With beverage purchase / Dine-in only

1/2 PRICE SANDWICHES WEDNESDAY TILL 6PM

With beverage purchase / Dine-in only

PUB WINGS

Fresh Jumbo chicken wings prepared in-house using our unique blend of spices, baked and then fried to perfection.

SMALL (7) \$12.99

(Choice of one sauce)

MEDIUM (12) \$20.99

(Choice of two sauces)

LARGE (18) \$28.49

(Choice of three sauces)

1/2 PRICE WINGS: MONDAY ALL DAY (With beverage purchase/ Dine-in only)

SAUCES:

Mild
Medium 🍴
Buffalo Butter 🍴🍴
Curry Butter

Sriracha honey 🍴🍴
BBQ 🍴
Buffalo Blue
Honey Garlic

Sweet & Spicy 🍴
Franks RedHot 🍴🍴
Habanero 🍴🍴🍴
Chef's Challenge 🍴🍴🍴🍴

DRY RUBS
Cajun
Dill Pickle
Salt & Pepper

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PUB CLASSICS

SHEPHERD'S PIE \$16.99

Braised lamb shank with carrots, peas, celery, onions, and topped with fresh potatoes, sharp Cheddar and lamb gravy. Served with grilled baguette & butter.

CHICKEN FINGERS \$12.49

Tender chicken breast strips, seasoned and breaded. Served with fresh cut fries and plum sauce.

Toss your fingers in choice of wing sauce with classic ranch for \$1

THE PUB NACHOS \$14.99

Hand-cut nachos topped with tomatoes, onions, peppers, mixed cheese and baked to perfection. Served with cheese sauce, salsa and sour cream.

Add chicken \$5.50 - Add Beef \$5.50

BANGERS AND MASH \$13.49

Two Guinness braised sausages and house mashed potato topped with Guinness & onion gravy.

BEEF AND GUINNESS STEW \$14.49

Tender chunks of beef, braised in our Guinness beef broth with potatoes, carrots, onions, celery and peas. Served with crusty bread and butter

GOURMET MAC & CHEESE \$12.49

Cavatappi noodles tossed in our house-made sharp Cheddar and beer cream sauce. Topped with a bread crumb crust and served with garlic toast. Add bacon \$2

CLASSIC FISH AND CHIPS \$14.99

Beer battered Haddock filet fried to a golden brown accompanied by fresh cut fries & lemon. Two piece platter \$19.99

FISH FRIDAY

1/2 PRICE ALL DAY

With beverage purchase / Dine-in only

INSPIRED FLAT BREADS

BBQ CHICKEN \$15.99

Our house BBQ sauce topped with pulled chicken, red onions, peppers, mushrooms, old cheddar then finished with a drizzle of the same amazing BBQ sauce.

SPICY DELI TRIO \$14.99

Fresh tomato sauce topped with salami, capicola, pepperoni, English cheddar and drizzled with our sweet & spicy sauce.

THE VEGETARIAN \$16.99

Pesto based topped with a roasted vegetable medley of zucchini, asparagus, red peppers, red onions, spinach and finished with chevre cheese.

THE REUBEN \$14.99

Garlic butter base topped with smoked meat, thousand island sauce, sauerkraut, Swiss cheese then finished with a drizzle of our own deli mustard.

1/2 PRICE FLATBREADS

WEDNESDAY 6PM-CLOSE

With beverage purchase / Dine-in only

PUB ENTRÉES

Entrées are served with your choice of mashed or baked potatoes, fresh-cut fries or jasmine rice

Our steaks are cut in-house from specially selected 'AAA' Canadian Angus Beef! Aged a minimum of 28 days and grilled to order.

10oz NEW YORK STRIPLOIN \$24.99

Our savoury New York strip, grilled to your liking

RIBS AND WINGS \$16.99

4 jumbo wings in your choice of sauce with a 1/2 rack of tender pork side ribs smothered in our amazing house BBQ sauce.

Server with choice of side.

Make it a full rack for \$5 more

10oz. PEPPERCORN NEW YORK \$26.99

Our New York cut, pepper-crust and topped with the Pub's house-made Jack Daniel's Tennessee Whiskey Peppercorn sauce!

AMAZING TUESDAY

1/2 PRICE RIB & WINGS

With beverage purchase / Dine-in only

SATURDAY

10 dollars off any steak every Saturday.

Beverage purchase required.

Dine-in only.

CHICKEN TIKKA MASALA \$17.99

Tender chunks of chicken marinated in yogurt and garam masala, stewed in a coconut broth with tomatoes, onions, garlic, coriander, ginger, traditional spices and served over jasmine rice with naan bread.

FISH TACOS \$14.99

3 soft shell tacos stuffed with our famous Boddingtons beer battered haddock, lettuce, pico de gallo, guacamole, fresh cilantro and topped with chipotle aioli.

SIDES

CARAMELIZED ONIONS \$3

JACK DANIEL'S TENNESSEE
WHISKEY PEPPERCORN SAUCE \$3

MUSHROOM SKILLET \$5

GRILLED ATLANTIC TIGER SHRIMP
(4) \$8

GARLIC MASHED
POTATOES \$5

FRESH-CUT FRIES \$5