

Drinking Partners

Ploughman's Platter

Wedges of cheese from the British Isles, apples, gherkins, fresh apple chutney and bread
9.95

Sausage Rolls

Our fresh local sausage and English mustard baked golden brown in a pastry crust served with a side of HP brown sauce
6.95

Zucchini Strips

Thinly sliced, lightly egg-battered and fried served with horseradish sauce
8.95

Scotch Eggs

Two hard boiled eggs wrapped in sausage, breaded and deep fried served with your choice of hot or HP brown sauce
7.95

Artichoke and Red Pepper Dip

Served warm in a sourdough roll with chunks of bread for dipping
8.95

Curry and Chips

French fried potatoes served with our spicy Vindaloo curry sauce medium or hot
5.95

Chicken Fingers

Fritter-battered chicken with sides of barbeque and tangy mustard sauces
7.95

Salmon Platter

Smoked salmon three ways: Sliced, pâté and tartare, served with cucumber salad and a sourdough roll
9.95

Prawn Cocktail

Six jumbo shrimp steeped in a Boddington's beer boil served with lemon and cocktail sauce
7.95

Glamorgan Vegetarian Sausage

Welsh Caerphilly cheese, English mustard and leeks breaded and fried golden brown with a side of fresh apple chutney
6.95

Soups

Soup of the Day

(Cup 2.45) Made fresh daily. Please ask your server for today's selection
2.95

Gaelic Four Onion

(Cup 2.45) Caramelized leeks, scallions, red and white onions de glazed with English Pale Ale and finished with a Stilton cheese-crust crouton
2.95

Salads

House

Tomato, sweet cherry pepper, cucumber, red onion and capers over a bed of mixed greens
4.95

Grilled Chicken

Marinated chicken breast, French fries and shredded provolone cheese served over mixed greens with tomato, sweet cherry pepper, cucumber, red onion, capers and egg
9.95

Grilled Vegetable

Marinated zucchini, eggplant, Portobello mushroom and roasted red pepper served over mixed greens with tomato, sweet cherry pepper, cucumber, red onion and capers
9.95

Stilton and Rasher

English blue cheese and applewood smoked bacon served over mixed greens with tomato, sweet cherry pepper, cucumber, red onion, capers and egg
9.95

* Grilled Steak

Seasoned grilled steak, French fries and shredded provolone cheese served over mixed greens with tomato, sweet cherry pepper, cucumber, red onion, capers and egg
9.95

* Grilled Salmon

Fresh salmon filet served over mixed greens with tomato, sweet cherry pepper, cucumber, red onion, capers and egg
9.95

Balsamic Vinaigrette, Ranch, Parmesan Peppercorn, Blue Cheese, French, Thousand Island, Light Raspberry Vinaigrette or Vinegar and Oil

*Can Be Cooked to Order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food bc

Wraps

Chicken Egg Salad

Chilled chicken and egg salad with shaved smoked ham, American cheese, lettuce and tomato in a fresh flour tortilla

7.95

Ploughman's

Welsh Caerphilly cheese, mixed greens, gherkins and fresh gherkin apple chutney in a flour tortilla

7.95

Sweet Potato Po Boy

Sweet potato fritters in a fresh flour tortilla with Cajun mayonnaise, lettuce, tomato and onion

7.95

Grilled Vegetable

Zucchini, Portobello mushroom and eggplant with lettuce, tomato, red onion and red pepper vinaigrette in a fresh flour tortilla

7.95

Salmon Taco

Grilled fresh salmon with Savoy cabbage, marinated red cabbage and salsa cruda in a fresh flour tortilla

7.95

Sandwiches

Open Face Roast Beef

Thinly sliced fresh roast on Italian bread covered with our whisky onion gravy and a side of half-mashed red potatoes

8.95

Vegan Black Bean Burger

Our fresh veggie patty on a Kaiser roll with Lettuce, Tomato and Onion (LTO) a side of bell pepper relish and your choice of cheese if you like

7.95

*** Pub Burger**

With blue Stilton cheese and bacon on a Kaiser roll with LTO and a side of garlic dill mayonnaise

8.95

Pub Chicken

Grilled chicken breast topped with bacon and blue Stilton cheese on a Kaiser roll with LTO and a side of garlic dill mayonnaise

8.95

Rachel

Smoked turkey, Swiss cheese and coleslaw on marble rye with a side of Thousand Island dressing

8.95

Grilled Vegetable

Marinated zucchini, eggplant, Portobello mushroom and roasted red pepper with lettuce, tomato and provolone cheese on herb bread served with roasted red pepper mayonnaise

8.95

*** Grilled Salmon Club**

Fresh salmon filet, bacon, lettuce and tomato on Italian bread with a side of garlic dill mayonnaise

9.95

Grilled Chicken Breast

Topped with bacon and Provolone cheese served with LTO and a side of garlic dill mayonnaise (also available Cajun style)

8.95

*** Create a Burger**

Any way you like it with your choice of American, Swiss, or Provolone with LTO and a side of garlic dill mayonnaise (add bacon, sautéed onions, sautéed mushrooms, Irish cheddar or Stilton cheese .50 each)

7.95

Smoked Turkey

With bacon, Swiss cheese, lettuce and tomato on herb bread served with a side of roasted red pepper mayonnaise

8.95

Grilled Portobello

With blue Stilton cheese served on a Kaiser roll with LTO and a side of garlic dill mayonnaise

7.95

Reuben

Fresh local corned beef, sauerkraut and Swiss cheese served open face on marble rye with a side of Thousand Island dressing

8.95

Banger

Fresh local English sausages served on a hoagie roll with LTO, horseradish mayonnaise and a side of whisky onion gravy

7.95

Hot Pepper Smoked Turkey

With Provolone cheese and banana peppers served on a hoagie roll with LTO and a side of garlic dill mayonnaise

8.95

B. L. T.

Applewood smoked bacon, lettuce and tomato on Italian bread with a side of garlic dill mayonnaise

7.95

English Dip

Fresh sliced roast beef on a hoagie roll with LTO and sides of au jus and horseradish sauce

8.95

Fish and Chips

Beer-battered haddock and fries with sides of tartar sauce and lemon (bun available on request)

9.95

All wraps and sandwiches come with your choice of coleslaw, French fries, applesauce or cottage cheese

From **A**cross the **P**ond

Lamb and Smoked Chestnut Shepherd's Pie

Ground lamb, chestnuts and fresh vegetables in a Scottish Ale gravy topped with half-mashed redskin potatoes and baked golden brown
9.95

Guinness Stew

A sourdough bread bowl filled with our hearty Guinness Stout based beef and fresh vegetable stew
9.95

Bangers and Mash

Four fresh local English sausages served over half-mashed redskin potatoes, covered in our whisky onion gravy
9.95

Beef Shepherd's Pie

Hearty chunks of beef and fresh vegetables in an Irish stout gravy topped with half-mashed red potatoes and baked golden brown
9.95

Chicken Shepherd's Pie

Chunks of chicken breast and fresh vegetables in a creamy gravy topped with half-mashed red potatoes and baked golden brown
9.95

Chicken and Mushroom Pie

Chunks of chicken breast and fresh vegetables in a creamy gravy topped with a flaky pastry
9.95

Chicken Curry

Spicy Vindaloo style curry chicken served over half-mashed redskin potatoes, served medium or hot
9.95

Vegetable Curry

Eggplant, Portobello mushroom and zucchini in our fresh spicy Vindaloo curry sauce served over half-mashed redskin potatoes, served medium or hot
9.95

Corned Beef and Cabbage

Fresh local corned beef and seasoned cabbage over half-mashed red potatoes
9.95

Ham and Cabbage

A traditional Irish favorite of smoked ham and seasoned cabbage over half-mashed red potatoes
9.95

Shrimp and Chips

Six jumbo beer-battered shrimp served with French fries, lemon and cocktail sauce
9.95

Toad in the Hole

Four fresh local bangers baked in Yorkshire pudding and covered with our whisky onion gravy
9.95

*** English Breakfast**

Heinz vegetarian English baked beans, fried eggs, tomatoes and sautéed mushrooms served over toast with two bangers
9.95

*** Irish Breakfast**

Scrambled eggs, bangers, ham steak and half-mashed red potatoes with tomatoes and a hard roll
9.95

Add a House Salad to any Across the Pond item for 3.95

Mains

Portobello Stack

Grilled zucchini, eggplant and roasted red pepper between two Portobello mushroom caps covered in roasted red pepper vinaigrette served with root vegetable half-mashed potatoes

15.95

Baked Salmon with Crab

Baked and topped with creole seasoned crabmeat in a sherry cream sauce served with half-mashed redskin potatoes and vegetable of the day

18.95

Crab Stuffed Haddock

Baked and stuffed with creole seasoned crabmeat in a sherry cream sauce served with half-mashed redskin potatoes and vegetable of the day

18.95

*** Grilled Apricot Salmon**

Fresh grilled salmon filet with an apricot almond glaze served with colcannon potatoes and vegetable of the day

17.95

Herb Chicken

Two skin-on herb marinated chicken breasts baked golden brown topped with mushroom gravy and served with root vegetable half-mashed potatoes and vegetable of the day

15.95

Stilton Stuffed Chicken

Two skin-on chicken breasts stuffed with strong English blue cheese and mushrooms covered in a tomato bacon cream sauce served with half-mashed red potatoes and vegetable of the day

15.95

Grilled Pork Chop

Thick cut 14oz bone in chop covered in our whisky onion gravy, topped with fried parsnips served with root vegetable half-mashed potatoes and vegetable of the day

15.95

Chicken Medallions

Sautéed with mushrooms, artichoke hearts and roasted red peppers in a white wine garlic sauce served over half-mashed redskin potatoes

15.95

*** New York Strip Steak**

12oz Topped with lightly battered fried onions and served with half-mashed redskin potatoes, sautéed mushrooms and vegetable of the day

20.95

*** Bacon Wrapped Filet Mignon**

8oz Topped with lightly battered fried onions and served with half-mashed redskin potatoes, sautéed mushrooms and vegetable of the day

22.95

All Mains are served with a Piper's house salad and dinner roll

Afters

Bread Pudding

Made from Breadworks Italian bread with raisins, nutmeg and cinnamon baked to order topped with a whisky cream sauce

3.95

Scottish Shortbread Ice Cream Sandwich

Our homemade Scottish Shortbread with Dave & Andy's Vanilla Bean Ice Cream

3.95

No separate checks and 18% gratuity added on all parties of six or more