Snacks
DEVILED EGGS 8
WELSH RAREBIT 5.5
whole grain mustard & cheddar on buttermilk toast
PICKLED BEETROOT JAR 10.5
olive tapenade, goat cheese, baguette
SMOKED SALMON & TROUT KEDGEREE CAKES 8.5
minted yogurt sauce
HOUSE MADE RICOTTA 12.5
extra virgin olive oil, dried herbs, toasted sourdough
ENGLISH STYLE CHEESE BOARD 18
a selection of three english style cheeses, savoury biscuits, quince paste, grape chutney, honey

Charcuterie
CHICKEN & DUCK LIVER PARFAIT 15
grape chutney, cornichons, brioche toast
SMOKED SALMON AND TROUT PÂTÉ 13
lemon vinaigrette, toasted pumpernickel
BACON WRAPPED PORK TERRINE 14
cornichons & whole grain mustard
BEEF TARTARE* 16.5
watercress salad, roasted shallot vinaigrette, truffle dressing, sourdough toast

Soups & Salads
AUTUMN ROOT VEGETABLE SOUP 10
sharp cheddar & buttermilk croutons
CHOPPED KALE & BABY GEM SALAD 13
casar dressing, sourdough croutons, kale chips, savory granola
DANDELION SALAD 10.5
mixed greens & dandelion leaves, cucumber, avocado, lemon vinaigrette
BUTTER LETTUCE SALAD 11.5
honey crisp apples, red grapes, spiced walnuts, ruxford & rebutt stilton, honey vinaigrette

Fish & Shellfish
MARKET OYSTERS* 17
cucumber mignonette
PINT OF PRAWNS 15
poached prawns, spicy cocktail sauce, lemon mayonnaise
INDIAN SPICE CURED SALMON* 13
apple mango chutney, pickled mustard seeds, puffed brown rice

Sandwiches
GRILLED CHICKEN SANDWICH 13.5
raisin walnut bread, sage mayo, avocado
WARM ROAST BEEF SANDWICH* 15.5
watercress salad, horseradish mayonnaise, beef gravy, sourdough bread
DANDELION TURKEY CLUB SANDWICH 13.5
garlic mayonnaise, nueske bacon, vineripe tomato, avocado, fried egg
CRISPY SKATE SANDWICH 16
breaded skate, tartar sauce, gem lettuce, toasted ciabatta

From the Farm
HOUSE BLEND AGED BEEF BURGER* 18
vermont sharp cheddar, brooklyn brine pickles, applewood smoked bacon, churchill sauce
GRILLED PAILLARD OF CHICKEN SALAD 16.5
crispy lettuce, chopped vegetables, lemon chive dressing
HANGER STEAK SALAD* 18.25
arugula, bacon, blue cheese, balsamic dressing
RABBIT PIE 23
oyster mushrooms, cipollini onions, smoked bacon, grain mustard, white wine

Sides 6
Triple Cooked Chips
Mashed Potatoes
Charred String Beans with Stewed Tomatoes
Cucumber Salad with Trout Roe

From the Sea
GRILLED SALMON* 19
lemon parsley butter, watercress salad, lemon vinaigrette
TIKKA MASALA MUSSELS 19
tomato coconut broth, cilantro, grilled baguette

Pasta & Risotto
TOMATO PARMESAN RISOTTO 16
zucchini, cherry tomatoes, parmesan, lemon basil gremolata
MACARONI & CHEESE 13
braised ham hock, quickes english cheddar

Classics
LAMB SHEPHERD’S PIE 18.5
mashed potatoes, cheddar cheese, root vegetables
BANGERS & MASH 16.5
cumberland sausages, mashed potatoes, onion gravy
BEER BATTERED FISH & CHIPS 21
line caught cod, tartar sauce, triple cooked chips

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
**Cocktails**

**HOT CHAI APPLE CIDER** 12
bulleit rye, chai tea, apple, honey, lemon

**BASIL PUNNET** 13
vodka, strawberries, basil, honey

**BUCKINGHAM PALACE** 13
cazadores blanco tequila, mezcal, carrot, fresh ginger

**STOUT FLIP** 12
bulleit bourbon, orange marmalade, chocolate bitters, egg, young’s double chocolate stout

**WIMBLEDON SMASH** 13
bombay gin, watercress, yellow chartreuse, lemon

**SCOTCH HONEYSUCKLE** 12
dewar’s scotch, dry vermouth, honey, lemon, rose water

**SIR BERGAMOT** 13
bluecoat gin, st. germain, bergamot, sage

**LYLE’S A SNITCH** 13
dewar’s scotch, jim beam whiskey, lyles golden syrup, bitters

**HOLY COW PUNCH** 11
jim beam whiskey, brandy, english breakfast, orange, indian spices, milk

**PIMM’S DELUXE** 12
pimm’s #1, beefeater gin, orange, lemon, muddled cucumber

**Beer**

**CASKS – AVAILABLE IN HALF PINTS (10oz.) & IMPERIAL PINTS (20oz.)**

Casks have filled the cellars of England’s public houses for centuries. Beer fermented and stored in this traditional way, pulled to your glass with a hand pump, is less fizzy than American draft beer and best sipped at our cellar’s natural temperature. Our casks rotate regularly, often more than once a week.

**Cask Flights**

- Try a 5oz. sampling of all 3 of our Cask Ales

**DRAUGHTS – AVAILABLE IN HALF PINTS (10oz.) & IMPERIAL PINTS (20oz.)**

- Prima Pils – German Pilsner, 5.3%, Victory Brewing Company, PA
- Bombardier – English Bitter, 5.2%, Wells & Young’s, UK
- Yards IPA – English IPA, 7.0%, Yards Brewing, PA

**Local Seasonal**

- Ask your server for details

**Double Chocolate Stout (Nitro)**

Milk/Sweet Stout, 5.2%, Wells & Young’s, UK

**Rotating Snifter**

- Ask your server for details & pricing

**BOTTLES**

- Miller Lite – Light Lager, 4.2%, Miller Brewing Company, WI
- Estrella Damm Daura – Euro Pale Lager, 5.4%, Damm S. A., Spain
- Weihenstephaner – Hefeweizen, 5.4%, Bayerische Staatsbrauerei, Germany
- St. Peter’s – English IPA, 5.5%, St. Peter’s Brewery, Suffolk, UK
- Fish Tale Organic IPA – IPA, 6.5%, Fish Brewing, WA
- Yards Brawler – Dark Mild Ale, 4.2%, Yards Brewing, PA
- Nut Brown Ale – English Brown Ale, 5.0%, Samuel Smith Old Brewery, UK
- Duchesse De Bourgogne – Flanders Red Ale, 6.0%, Brouwerij Verhaeghe, Belgium
- Vee Heavy – Scottish Wee Heavy, 7.4%, Belhaven Brewery, UK
- Merry Monks – Tripel, 9.3%, Weyerbacher Brewery, PA
- London Porter – English Porter, 5.4%, Fuller Smith & Turner, UK

**CANS**

- Narragansett Lager – American Adjunct Lager, 5.1%, Narragansett Brewing Co, RI
- Blanche De Bruxelles – Belgian Witbier, 4.5%, Brasserie Lefebvre SA, Belgium
- Founders All Day IPA – Session IPA, 4.7%, Founders Brewing Company, MI
- Briney Melon – Gose, 4.2%,Anderson Valley Brewing Company, CA
- Colette – Farmhouse Ale, 7.3%, The Great Divide Brewing Company, CO
- Baba – Black Lager, 4.0%, Uinta Brewing, UT
- J.A.W.N – American Pale Ale – 5.2%, Neshaminy Creek Brewing, PA
- Two Hearted Ale – IPA, 7.0%, Bell’s Brewing, MI
- Boddington’s Pub – English Pale Ale, 4.7%, Boddington’s, UK
- Guinness – Irish Dry Stout, 4.2%, Guinness Ltd, Ireland

**CIDERS**

- Magner’s Cider – Pear Cider, 4.5%, Pearl, Ireland
- Strongbow Can – Golden Apple Cider, 5.0%, Bulmers, UK
- Crabbie’s – Ginger Beer, 4.8%, Crabbie’s, UK
- Wyndridge Cider – Dry Hopped, 5.5%, Dallastown, PA
- Spire Dark & Dry – Apple Cider, 5.0%, Spire Mountain Ciders, WA
- Sam Smith Organic Apple Cider – Apple Cider, 5.0%, Sam Smith Old Brewery, UK

**PITCHERS**

**PIMM’S CUP** 11/44
pimm's #1, fresh cucumber, orange, lemon, strawberry

**DARK & STORMY** 11/44
godin’s dark rum, ginger, lime, ginger ale

*Drinking raw or unincinated meats, poultry, unpeeled shellfish, or eggs may increase your risk of foodborne illness.*