

APPETIZERS

FRUIT & CHEESE PLATE 9.99

Assorted seasonal fruits, our famous creamed English Stilton and water biscuits. Great with a glass of Port.

MUSSELS 11.99

Steamed in a white wine, tomato and garlic sauce.

HOMEMADE CHICKEN TENDERS 8.25

Served with barbecue sauce and french fries.

SPINACH AND ARTICHOKE DIP 8.99

Chopped spinach and artichoke hearts blended with sour cream and seasonings. Topped with Monterey Jack and Parmesan. Served with hot tortilla chips.

QUESADILLAS 7.50

Would you believe they originally came from southern London?

Served with mushrooms, spinach, Cheddar and Monterey Jack.

Add chicken or beef 9.75 Add shrimp 10.25

ZUCCHINI CRAB CAKES 10.99

Fresh lump crabmeat, zucchini and spices blended together into two large cakes.

Served with our own tomato cream sauce.

BAKED BRIE 8.00

Served with pine nuts and apricot preserves.

HOMEMADE SOUPS

BOWL OF SOUP 6.00 CUP OF SOUP 4.00

WEST HIGHLAND CHEESE SOUP

Assortment of fine cheeses, vegetables and Bass Ale.

CHICKEN VEGETABLE SOUP

Tender chunks of chicken with zucchini, squash, carrots and potatoes.

BLACK BEAN SOUP

Served with sour cream and pico de gallo.

BAKED POTATO SOUP

Thick and creamy, topped with Cheddar, chives and real bacon.

GARDEN TOMATO SOUP

A delicate tomato soup flavored with onion, basil, thyme and garlic, sprinkled with fresh basil.

SALADS

THE BLACK LABRADOR 11.00

Hickory-smoked ham, turkey, roast beef, tomato, Cheddar and Monterey Jack on a bed of fresh garden lettuce.

CHICKEN SALAD 11.25

Tender chunks of chicken breast tossed with grapes, walnuts and mayonnaise dressing. Served on a bed of fresh garden lettuce.

GRILLED CHICKEN AND FRUIT SALAD 12.25

Fresh grilled chicken and roasted walnuts served on a bed of greens layered with bacon, blue cheese, scallions and celery. Complemented by roasted apples and pears; tossed in our delicious champagne-mustard vinaigrette dressing.

GREAT CAESAR! 10.00

Crisp romaine leaves tossed with toasted french bread croutons and fresh grated Parmesan.
Add grilled chicken 2.25
Add grilled shrimp 3.25

SOUP 'N SALAD 10.99

Any of our homemade soups served with a house salad.

WELSH WALNUT SALAD 11.75

Crisp romaine and mixed lettuce tossed with tomatoes in our vinaigrette dressing, sprinkled with crumbled blue cheese and toasted walnuts.
Add grilled chicken 2.25

SPINACH SALAD 11.25

Fresh spinach leaves with grilled chicken, avocado, egg and tomato. Served with hot bacon dressing.

HOUSE SALAD 5.99

Fresh tomato, carrots, red cabbage and garden lettuce.
Add homemade chicken tenders 3.00

DINNER SALAD 4.99

DINNER CAESAR 5.75

OUR HOMEMADE DRESSINGS:

Creamy Blue Cheese, French Blue Cheese, Hot Bacon, Honey Mustard, Ranch, Balsamic Vinaigrette, Low-calorie Italian

HAMBURGERS & SANDWICHES

HAMBURGER 9.00

Our hamburgers are made from prime ground chuck!
Grilled thick and juicy to your specifications with lettuce, tomato and onion on a sesame seed bun.
Served with french fries.

THE ROYAL BLUE BURGER 9.50

For the hungry royalty in you!
Our hamburger topped with melted Roquefort cheese and two strips of bacon.

SHRIMP SALAD SANDWICH 11.25

Served on whole wheat bread with your choice of a cup of soup.

BUFFALO CHICKEN SANDWICH 10.25

Tender, deep-fried chicken breast dipped in our spicy buffalo sauce, served on a whole wheat bun with lettuce, tomato, onion and a side of blue cheese dressing.
Served with our superb, seasoned fries.

GIANT CLUB SANDWICH 10.99

Chargrilled chicken breast, turkey and smoked bacon with Cheddar, Monterey Jack and Baby Swiss, lettuce, tomato and Dijon mayonnaise on toasted whole wheat bread.
Served with french fries.

CHICKEN SANDWICH 10.25

A chargrilled chicken breast with lettuce, tomato and onion on a sesame seed bun. Served with french fries.

CHICKEN SALAD SANDWICH 10.99

Served on whole wheat bread with your choice of a cup of soup.

FISH SANDWICH 10.75

A fresh filet of cod, hand dipped in a special blend of seasoned bread crumbs and fried to perfection. Served on a white hoagie roll with lettuce, tomato, onion and our amazing seasoned fries.

Extra Toppings .65 each

Hickory-smoked bacon, Canadian bacon, avocado, sauteed mushrooms, Cheddar, Monterey Jack, Baby Swiss or hickory sauce

FRESH SEAFOOD

GRILLED SALMON 13.25

A fresh salmon filet grilled and brushed with olive oil, Dijon mustard and rosemary.
Served with wild rice and vegetable of the day.

SMOKED SALMON PLATE 12.99

Scottish smoked salmon served with cream cheese, chopped red onions, capers, tomato, egg, red grapes and strawberries.

GRILLED ORANGE &

BOURBON SALMON 13.25

A thick salmon steak soaked in a bourbon-orange juice marinade and then grilled. Served with wild rice and vegetable of the day.

SOMERSET BRIE 13.25

Creamy Brie cheese layered between flaky smoked salmon, then butter dipped and lightly fried. Served with mashed potatoes and vegetable of the day.

MEATS & POULTRY

PRIME RIB OF BEEF 15.25

Thick, juicy cut of prime beef with sauteed mushrooms, grilled onions and horseradish sauce.
Served with a baked potato.

PORK CHOPS & APPLE SAUCE 12.99

Two pork chops marinated in olive oil and garlic, grilled until tender and smothered in onions and tomatoes. Served with vegetable and potato pancakes.
Topped with homemade apple sauce and a dollop of sour cream.

BEEF DIP PLATTER 11.25

Sliced prime rib of beef on toasted french bread. Served with au jus and homemade potato chips.
Add grilled red onion, sauteed mushrooms or Cheddar .65

CHICKEN LABRADOR 11.50

Fresh chicken breast stuffed with cream cheese and Canadian bacon, lightly sauteed and topped with a red wine mushroom sauce. Served with wild rice and vegetable of the day.

DESSERTS

RASPBERRY TRIFLE 6.25

Pound cake lightly drizzled with sherry, layered with custard cream and topped with raspberry puree.

SCOTTISH APPLE PIE 6.25

Tart Granny Smith apples seasoned with cinnamon and layered under a butter crumb crust. Served hot with brandy cream sauce.
Served á la mode, add 2.50

BREAD PUDDING 6.25

Baked with apples, raisins and cinnamon. Served hot, topped with apricot preserves and our brandy cream sauce.

DOUBLE FUDGE MOUSSE CAKE 6.25

The name says it all.
Served on a brownie bottom with brandy cream sauce and raspberry puree.

CHOCOLATE-CHOCOLATE CHIP BROWNIES 6.25

Baked fresh from scratch with walnuts, topped with vanilla ice cream, hot fudge and homemade whipped cream.

ENGLISH SPECIALS

SHEPHERD'S PIE 11.25

A traditional hearty English meal.

Fresh prime ground chuck, seasoned and mixed with onion, carrots and celery. Topped with mashed potatoes and melted Cheddar. Served with baked beans.

BANGERS & MASH 11.25

Genuine Harold Wood English pork sausages with sauteed onions, homemade mashed potatoes and baked beans.

CRÊPES ELSIE 11.25

Stuffed with tender chunks of chicken and fresh broccoli in a cream sauce. Served with wild rice.

BUBBLE AND SQUEAK 9.99

A whimsical vegetable dish, so named because of the bubbling and squeaking it makes while cooking.

A flat cake made of mashed potatoes and cabbage sauteed in olive oil. Complemented by a side of wow-wow sauce. Served with a broiled tomato.

PLOUGHMAN'S LUNCH 10.50

A simple, satisfying meal for any worker in from the field.

An assortment of cheeses, a loaf of sourdough bread and pickled onions. Great with a pint of beer.

ENGLISH HERB CHICKEN 11.75

Fresh chicken marinated in basil, rosemary and garlic. Served with wild rice and sauteed spinach.

FISH & CHIPS 11.75

Traditional, English-style.

FISHCAKES 11.50

Ye olde English Fish Fry.

Our homemade version. Cod filets whipped together with creamy mashed potatoes and zesty seasonings, shaped into round cakes. Served with french fries.

ENGLISH FISH PIE 11.99

A labor-intensive delicacy.

This dish is made with cod filets pampered in milk, flaked into small pieces and blended into a creamy sauce with sauteed mushrooms, tomatoes and shrimp. Covered with fluffy, hot mashed potatoes and melted Cheddar. Served with vegetable of the day.

LEMON-PEPPER COD 11.99

Grilled lemon-pepper cod served with steamed vegetables and wild rice.

SCOTCHED BEEF 11.50

Tender chunks of beef and fresh vegetables simmered in Guinness stock and herbs. Served with mashed potatoes.

SCOTCH COLLOPS 14.99

An 8-ounce grilled ribeye steak browned to perfection, served atop a warm dish of sauteed onions and smothered with sliced mushrooms. Served with a baked potato.

BEEF WELLINGTON 11.99

A centuries-old classic British recipe.

A delicious mixture of filet of beef, mushrooms, onions and parsley baked in a pastry case. Served with broccoli.

SOLE IN ITS COFFIN 11.50

Fresh baked cod set in a hollowed baked potato, topped with sauteed shrimp, mushrooms and a creamy white wine sauce. Served with mashed potatoes and vegetable of the day.

STEAK AND KIDNEY PIE 11.50

A delicious mixture of filet of beef, veal kidneys, mushrooms, onions and spices baked in a pastry case. Served with Brussels sprouts.

TOUR OF BRITAIN 14.25

Can't decide? Try them all!

Shepherd's Pie, a Banger, English-style fried fish, baked beans and vegetable of the day.

GRILLED VEGETABLES

GARDEN PLATTER 11.99

Fresh sauteed spinach, grilled vegetables and fettuccine tossed in olive oil and garlic, sprinkled with fresh grated Parmesan.

Free refills for children under 12.

A 20% gratuity will be added to parties of 6 or more. No personal checks. Split charge – \$2.50.