



PASTIES

The Oggie (The Traditional)	\$11
Steak, potato, onion, and rutabaga (swede) with a side of red wine gravy or ketchup.	
The Porky	\$13
Pork, potato, apple, onion, and sage with a side of red wine gravy.	
Lamb and Mint	\$14
Lamb, potato, rutabaga, onion, and fresh mint with a side of red wine gravy.	
Bangers and Mash	\$13
House pork and sage sausage, grilled onion, and mashed potato with a side of red wine gravy.	
Meat and Cheese	\$12.50
House pork and sage sausage, cheddar, and Swiss. Choice of red wine gravy, housemade HP, or mustard cream sauce.	
The Royale with Cheese	\$12.50
Hamburger, french fries, grilled onion, bacon, button mushroom, and cheddar-Swiss blend. Choice of 1000 island, ranch, ketchup, or BBQ sauce.	
Shepherd's Pie	\$14
Ground minted lamb with peas and carrots, grilled onion, mashed potato, and cheddar with a side of red wine gravy.	
Cottage Pie	\$13
Seasoned ground beef with peas and carrots, grilled onion, mashed potato, and cheddar with a side of red wine gravy.	
Chicken Pot Pie	\$13
Chicken, carrots, red potato, green beans, celery, and onion in a rosemary and chicken gravy.	

Reuben	\$13.50
Pastrami, corned beef, homemade sauerkraut and Swiss with a side of 100 Island.	
Lovely Bit of Salmon	\$14.50
Marinated salmon, white wine & cream dill sauce, sautéed asparagus, roasted tomato, spinach & red potato.	
Cajun Chicken	\$12.50
Spicy Cajun chicken breast, bacon, ham, and Swiss. Served with a side of chipotle sauce.	
Meatball	\$12.50
Homemade Meatball, fresh basil, marinara sauce and fresh mozzarella.	
Carne Adovada	\$14
New Mexican style pork red chili stew, Mexican rice, hatch chili, and cheddar with sides of sour cream and salsa.	
Guinness Stew	\$13.50
Beef simmered in a Guinness gravy, with cheddar, potato, carrot, and celery. Layered with sautéed leeks, portobello & cabbage. Served with sour cream and chive.	
Cubano	\$14
House pulled mojo pork, ham, swiss cheese, dill pickles and yellow mustard. Served with spicy or yellow mustard.	
Chicken Tikka Masala	\$13
Marinated chicken breast, tikka masala sauce, green bell pepper and potato. Choice of minted-yogurt or tahini.	
Lamb Vindaloo	\$14
Lamb and potato in a spicy vindaloo sauce. Choice of minted-yogurt or tahini sauce.	
Portobello Chicken	\$13.50
Chicken, fresh mozzarella, balsamic portobello, roasted red peppers, fresh basil & Marinara.	
Peppered Steak	\$14.50
Sirloin steak in a peppercorn brandy cream sauce, sautéed portobello leeks, zucchini & stilton English blue cheese.	
Spicy Asiago Chicken	\$12.50
Spicy chicken, roasted corn, black beans, asiago cheese, hatch chillies and Pico de gallo with sides of salsa and sour cream.	

Italian	\$13
Pepperoni, Salami, Capocollo, ham, fresh mozzarella, fresh basil and roasted tomato with a side of marinera.	
Pilgrim	\$13.50
House roasted Turkey, sweet potato, grilled onion & housemade stuffing. Served with red wine gravy and cranberry sauce.	

VEGAN & VEGGIE PASTIES

Vegan Oggie	\$12
Portobello, potatoes, rutabaga, and onion with a side of ketchup or Housemade HP sauce.	
Cheese & Onion	\$11
Potatoes, rutabaga, English cheddar, and onions with a side of marinara, ketchup or HP.	
Vegan Royale with Cheese	\$13
Beyond Meat patty, french fries, grilled onion, veggie bacon, button mushroom, and vegan cheese. Choice of ketchup or BBQ sauce.	
Vegan Carne Adovada	\$13
New Mexican style Jackfruit red chili stew, Mexican rice, hatch chili, and vegan cheese with sides of sour cream and salsa.	
Vegan Cottage Pie	\$13
Vegan ground beef, peas, carrots, grilled onions, mashed potatoes, and vegan cheese with a side of housemade HP sauce.	
Vegan Balsamic Portobello	\$12
Balsamic marinated portobello mushrooms, vegan cheese, roasted red peppers and fresh basil with a side of marinara.	
Eggplant Parmesan	\$13
Roasted eggplant, zucchini, broccoli, fresh mozzarella, spinach, fresh basil, parmesan & marinara	
Veggie Spicy Asiago Chicken	\$12.50
Veggie chicken, roasted corn, black beans, asiago cheese, hatch chillies and Pico de gallo with sides of salsa and sour cream.	
Veggie Chicken Tikka Masala	\$13
Veggie chicken, tikka masala sauce, green bell peppers and curried potatoes with choice of mint-yogurt or tahini.	



SALADS

Add Chicken, Vegan Chicken, Pork & Sage Sausage
\$5.50, Salmon \$6.50

Garden Salad **Half:** \$5 **Full:** \$7.50
Mixed greens, red onion, cucumber, and cherry tomatoes with lemon pesto dressing.

Greek Salad **Half:** \$7 **Full:** \$9.50
Mixed greens, feta, kalamata olive, red onion, cherry tomatoes, and cucumber with lemon pesto dressing.

Caesar Salad **Half:** \$7 **Full:** \$9
Mixed greens with parmesan and homemade croutons tossed in our housemade Caesar dressing.

Chicken Tikka Salad **Half:** \$10 **Full:** \$13
Chicken breast marinated and baked in Indian spices. Served over mixed greens tossed in a mint-yogurt dressing with cherry tomatoes, cucumber, walnuts, red grapes, and red onion.

Pasta Salad **Half:** \$8.50 **Full:** \$12
Bow tie pasta, feta and parmesan, sun dried tomato, artichoke, kalamata olive, roasted red pepper, and red onion, served over fresh spinach with lemon pesto dressing.

Sausage Salad \$13
House pork and sage sausage, mixed greens, roasted red pepper, cherry tomato, feta, mushroom, and red onion tossed in mustard cream dressing.

SOUPS

Soups made daily. Served with housemade bread and butter

ASK SERVER FOR SOUP(S) OF THE DAY

Cup \$6 Bowl \$7.50

APPETIZERS

Tandoori Wings \$9
Chicken tandoori marinade, oven baked. Served with lemon mint yogurt dip.

Parliament Wings \$9
Housemade House of Parliament sauce, with honey and spice, oven baked. Served with Stilton blue cheese dip.

Scotch Egg \$6.50
Hardboiled egg wrapped in sausage & breadcrumb with choice of honey mustard, HP sauce or brown mustard.

Chicken Liver Pate \$8.50
Homemade chicken liver pate with homemade toasted bread, butter and red onion marmalade.

Cornish Meatballs \$10
Homemade meatballs wrapped in bacon with sautéed onions, in a white wine mustard gravy.

QR CODE FOR DRINK LIST:



DATE NIGHT SPECIAL!

50% off Bottles of Wine with purchase of 2 Pasties.

Ask for the select Wine List!

SIDES

Housemade Bread with Butter \$2

Garlic & Herb Roasted Red Potatoes \$5

Garlic Mashed Potatoes with Cheese \$5

Curried Potatoes \$5

Oven Chips \$5
Hand cut British style chips, cooked with cracked pepper and sea salt. Add garlic or jalapeño (\$0.50); add cheddar cheese (\$0.75) and/or bacon (\$2).

Broccoli & Cauliflower Cheese Bake \$6

Mushy Peas \$4.50

Housemade Cornish Style Coleslaw (Vegan) \$3

DESSERTS

Vanilla Ice Cream \$3.50

Apple Caramel Pasty \$8.50
Apples, cinnamon, and caramel. Served with choice of ice cream and/or fresh whipped cream.

Sticky Toffee Pudding \$9.50
Sticky toffee pudding, made with imported British Treacle, served hot with ice-cream.

Banoffee Pie \$8.50
Graham cracker crust, layered with caramel, fresh whipped cream, and topped with sliced bananas.

Peanut Butter & Jelly Pasty (Vegan) \$8.50
Peanut butter, bananas and raspberry jelly baked inside of pastry. Served with choice of whipped cream or ice cream and raspberry coulis.

Chocolate Bread & Butter Pudding \$9.50
Housemade bread baked in rich chocolate brandy sauce. Served crispy on the outside, warm and moist on the inside with ice-cream.

Strawberry Pavlova \$8.50
Housemade crispy meringue shells, topped with freshly whipped cream, strawberries, kiwi fruit and grapes. Finished with raspberry coulis.