

Appetizers

Appetizer Trio to Share
with Scotch Egg, Potato Leek Soup,
and Beef Pasty 15.99

Trio of United Kingdom Cheese
with accompaniments 9.99

Frisée and Apple Salad
featuring Ocean Spray® Craisins® BRAND
with Stilton, Candied Nuts, and Craisins®
Dried Cranberry Vinaigrette 7.99

Mary and the Lads
Roasted Shrimp Cocktail with a
Spicy Bloody Mary Mix 9.99

Pan-roasted Mussels
with Tomatoes, Herbs, and
Bass Ale Reduction 10.99

Scotch Egg
Golden-fried Hard-boiled Egg
wrapped in Sausage Meat
with Mustard Sauce 8.99

Romaine Salad
with Crispy Bacon, Mustard Vinaigrette,
and House-made Cheddar Scones 6.99

Potato and Leek Soup
Cup 3.99 Bowl 5.49

Entreés

Potato-crusted Salmon
with Mushy Peas, Rainbow Carrots,
Sweet Pea Tendrils, and
Watercress Sauce 20.99
Golden Pub Blend

Sunday Roast
with Yorkshire Pudding, Roasted Potatoes,
seasonal Vegetables, and Shallot Gravy 16.99
↔Canyon Road Merlot, California↔

Grilled Sirloin and Fried Fish
with Yorkshire Pudding, Roasted Potatoes, seasonal
Vegetables, and Red Wine Sauce 26.99
Half and Half Pub Blend

Roasted Chicken Breast
with Mushroom-Leek Custard, seasonal Vegetables,
and Cumberland Sauce 17.99
↔Sherwood Sauvignon Blanc, Marlborough↔

Fish and Chips
Battered fresh Cod served with English Chips 15.99
Harp Lager

Bangers and Mash
Traditional English Sausages with Braised Cabbage
and Bacon served with Mashed Potatoes
and Shallot Gravy 15.99
Black and Tan Pub Blend

Shepherd's Pie
Ground Lamb with Onions, Carrots, and
Mushrooms topped with Creamy
Mashed Potatoes and Cheddar 17.99
Boddingtons English Pub Ale

Grilled Sirloin
with Roasted Potatoes, seasonal Vegetables,
Red Wine Sauce, and Stilton Cheese 23.99
*↔Black Pearl Vineyards, Oro
Cabernet Sauvignon-Shiraz, Paarl↔*

Vegetarian Shepherd's Pie
Creamy Mushroom-Vegetable Ragoût topped with
Mashed Potatoes and Cheddar served
with Mixed Greens and Roasted
Portobello Mushroom 14.99
Stella Artois

Side Orders

Mashed Potatoes 4.29

Green Beans 3.99

Mushy Peas 3.99

Cauliflower and Cheese Gratin 5.49

English Chips 2.99

Bubble and Squeak 4.99

Desserts

Chocolate Scotch Cake
with Chocolate Filling and Scotch Ganache
served with Crème Anglaise 5.99

Lemon Pie 5.49

Bakewell Tart 5.49

No Sugar Added Fruit Trifle 5.49

Sticky Toffee Pudding 4.99

Non-Alcoholic Specialty

Glowing Character Punch

Minute Maid Light Lemonade Punch served in a souvenir cup with a glowing Disney Character Light 6.49

Your Shout!!!

Magical Star Cocktail

Light up your celebration with X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.50

English Rose

Beefeater Gin, Apricot Brandy, Sweet Vermouth, Pineapple Juice, Orange Juice, and Cranberry Juice served in a Souvenir Cup 10.50

Welsh Dragon

Peach Schnapps, Melon Liqueur, Crème de Menthe, Orange Juice, and Pineapple Juice served in a Souvenir Cup 9.75

Leaping Leprechaun

Myers's Platinum Rum, Skyy Vodka, Jameson Irish Whiskey, Melon Liqueur, and Sweet-and-Sour topped with Sprite served in a Souvenir Cup 12.50

Scotch Flights

Single Malt Flight

Glenkinchie, Oban, Lagavulin 15.00

Johnnie Walker Flight

Black, Gold, Green 12.00

Ales, Lagers, and Stouts

Bass Ale, Stella Artois, Harp, Boddingtons English Pub Ale, Strongbow Cider, Guinness Stout, and Woodpecker Sweet English Cider

Imperial Sampler 11.25

Imperial Pint 8.00

Served in a Souvenir Cup 11.00

Scotch Whisky

2-oz Pour

Johnnie Walker Blue 37.00

The Macallan 12 yr 12.00

The Macallan 18 yr 29.00

The Macallan 25 yr 95.00

Lagavulin 16 yr 17.00

Oban 14 yr 17.00

Glenkinchie 12 yr 12.00

Beverages

Coca-Cola, Diet Coke, Minute Maid Light Pomegranate Lemonade, Fanta Orange 2.69

Wine List

🍷 **Paul Cheneau Lady of Spain Cuvée, Cava, Spain**
 🍷 delicate mousse, hints of apple and apricot and crème with toastiness on the finish 🍷 10.00 45.00

🍷 **Banfi Rosa Regale, Brachetto d'Acqui DOCG, Piedmont**
 🍷 slightly sweet red sparkling wine with rose petal aromas and strawberries, raspberries, and cranberries on the palate 🍷 12.00 53.00

🍷 Dr. Loosen, Dr. L. Riesling, Mosel

🍷 crisp flavors of white peaches and green apples, bright and refreshing clean finish 🍷 9.00 39.00

🍷 Casa Grande Pinot Grigio delle Venezie, Veneto

🍷 light fresh floral and mineral aromas with refreshing flavors of citrus and green apple, and a clean fresh lemon zest finish 🍷 9.00 39.00

🍷 Sherwood Sauvignon Blanc, Marlborough

🍷 concentrated yet finesse nose of spicy grapefruit zest, flavors of intense gooseberry, lime, quince, grassy and fresh 🍷 10.00 45.00

🍷 Cupcake Vineyards Chardonnay, Central Coast

🍷 decadent levels of butter, cream, bright citrus, apple, and vanilla melt into a balance of oak and subtle spice 🍷 9.00 39.00

🍷 Newton Red Label Chardonnay, Napa Valley

🍷 delicate aromas of white flowers, crisp apple, and toasted bread translate to rich fruit flavors 🍷 10.00 45.00

🍷 Kenwood Vineyards Yulupa White Zinfandel, California

🍷 fresh red berry, citrus, and melon flavors and aromas rounded out with subtle hints of nutmeg and clove 🍷 8.00 35.00

🍷 Parker Station Pinot Noir, California

🍷 displays enticing cherry, plum, and strawberry flavors with a hint of spice, clove, and herbs 🍷 9.00 39.00

🍷 Banfi Chianti Superiore DOCG, Tuscany

🍷 rich notes of cherry and strawberry with violet aromas 🍷 8.00 35.00

🍷 Canyon Road Merlot, California

🍷 black cherry and juicy plum notes, balanced with a round velvety texture 🍷 9.00 39.00

🍷 Rosenblum Vintner's Cuvee Zinfandel, California

🍷 juicy with raspberry, cherry, and blackberry aromas with vanilla nuances 🍷 9.00 39.00

🍷 Chateau Ste Michelle Syrah, Columbia Valley

🍷 dry, full-bodied, zesty black fruits resembling blackberries and plum laced with spicy notes of pepper and dark chocolate 🍷 9.00 39.00

🍷 Black Pearl Vineyards, Oro

Cabernet Sauvignon-Shiraz, Paarl

🍷 rich and soft but full of flavor, deep black cherry and cassis with chocolaty notes and velvety mouth coating tannins, plush and smooth 🍷 9.00 39.00

🍷 Louis Martini Cabernet Sauvignon, Sonoma Valley

🍷 black cherry and cassis notes accented with spicy oak, rich and complex, long black fruit finish 🍷 10.00 45.00

🍷 **One Disney Wine & Dine Plan Entitlement - bottles only**

Pub Blends

Imperial Pint 8.00 Served in a Souvenir Cup 11.00

Golden Half Stella Artois and Half Bass Ale

Golden Fox Half Boddingtons and Half Bass Ale

Half & Half Half Harp and Half Guinness

Black & Tan Half Bass Ale and Half Guinness

Cider & Black Cider with a shot of Black Currant Juice

Bumblebee Half Boddingtons and Half Guinness

Shandy Half Sprite and Half Bass Ale

Snake Bite Cider topped with Harp