



SMALL PLATES

Chef's Seasonal Soup	10
"English" Onion Soup	10
Sausage Roll	10
Bacon or Broccoli Mac & Cheese	13
Artichoke Fries w/ Truffle Aioli	13
Devils on Horseback	17
Potato Wedges	12
Sweet Chili Sauce & Sour Cream	
Mozzarella Sticks	12
Spinach & Artichoke Dip	16
Buffalo Chicken Meatballs	16
Black Pudding Croquettes	16
Scotch Egg w/ Branston Pickle	12
Beef Chili Nachos	16
Churchill Sliders	21
Crock of Chili	16
Chips & Sour Cream	
Lamb Lollipops with Mint Sauce	27
Cheese Board	21
Pickled Onions & Jacob's Cream Crackers	

MAINS

Beef, Mushrooms & Guinness Pot Pie	26
Shepherd's Pie	25
Beef & English Ale Pie	25
Bangers & Mash	25
Full English Breakfast	24
New York Strip Steak Au Poivre	36
Lamb Kebab	27
Double Skewer, Roasted Tomatoes, Tzatziki, Pita	
Chicken Curry w/ 'Half & Half'	25
Chicken Pot Pie	24
Fish 'n' Chips w/ Mushy Peas	25
Salmon	29
Lemon caper sauce, mash	
Linguine w/ Shrimp & Broccoli	25
In Garlic Wine Sauce	

SIDES

Hand-Cut 'Chips'	10
add cheese +2	
Curry 'Chips'	13
Mushy Peas	10
Baked Beans	10
Mixed Green Salad	12

SALADS

Classic Caesar Salad	16
Country Salad	17
Goat Cheese, Hazelnuts, Mandarin Orange, Citrus Dressing	
Cobb Salad	20
Add-ons to Salad (excluding Cobb) or Pasta	
Chicken +8 (Plain or Cajun), Shrimp +10, Salmon +10 Sliced Steak +10, Avocado +5	

BETWEEN THE BREAD

"English" Dip	24
Sliced Roast Beef au Jus with Onions & Cheese	
Hangover Sandwich	23
English Sausage, Bacon, Branston Pickle, Egg & Cheese	
Churchill Burger	24
Blue Cheese & Sautéed Onions	
Classic Burger	22
Cheddar Cheese	
The Impossible Burger	22
Sliced Steak	26
Cheese, Garlic bread	
Grilled Chicken Sandwich	22
Bacon & Chipotle Mayo	
Cajun Chicken Panini	22
Avocado & Cheese	
Spicy Crispy Chicken Wrap	22
Cheddar, Zesty House Dip	
Avocado Toast	22
Roasted Tomato	
GLUTEN FREE BREAD AVAILABLE	

AFTERS

Apple Pie à la Mode	11
Sticky Toffee Pudding w/ Ice Cream	12
Traditional Bread Pudding w/ Custard	11
Chocolate Brownie à la Mode	10
Vanilla Ice Cream	8



LUNCH SPECIALS M-F
Burger & Beer \$20

Don't forget to check out
our unique upstairs
bar & event space!

BEER, WINES & NON ALCOHOLIC

HAPPY HOUR SPECIALS MONDAY-FRIDAY, NOON-4PM

**Please ask your server for additional seasonal drinks.*

BOTTLES & CANS

Theakston Old Peculier Ale, <i>England</i>	10
Old Speckled Hen, Ale, <i>England</i>	10
Robinsons Iron Maiden Trooper, <i>England</i>	11
Samuel Smith's, Nut Brown Ale, <i>England</i>	10
Sam Smith's 19oz Bottles, <i>England</i> <i>Simplyvarious</i>	14
Leffe Blonde, Belgian Pale Ale, <i>Belgium</i>	10
Estrella Damm Daura, Pale Lager, <i>Spain (GF)</i>	10
Pacifico, Lager, <i>Mexico</i>	10
Brooklyn Lager, <i>NY</i>	10
Ithaca Flower Power, IPA, <i>NY</i>	10
Vicious Crush Fruit Sour, <i>NY</i>	10
Six Point, Resin, Double IPA, <i>NY</i>	10
Cigar City Jai Alai, IPA, <i>FL</i>	10

DRAUGHT

Churchill Golden Ale	10
Fullers London Pride, <i>England</i>	10
Strongbow, Cider, <i>England</i>	10
BrewDog, Elvis Juice, Grapefruit IPA, <i>Scotland</i>	10
Guinness, Stout, <i>Ireland</i>	10
Belhaven, Scottish Cream Ale, <i>Scotland</i>	10
Carlsberg, Lager, <i>Denmark</i>	10
Bitburger, Pilsner, <i>Germany</i>	10
Other Half, <i>Green City NY</i>	10
Lagunitas, IPA, <i>CA</i>	10
Allagash White, Witbier, <i>ME</i>	10
Sierra Nevada, Hazy Little Thing, IPA, <i>CA</i>	10

CIDER

Sam Smith Organic, PT <i>England</i>	14
Strongbow, Cider, <i>England</i>	10
Magners, <i>Ireland</i>	(PINT) 14
Downeast, Seasonal, <i>MA</i>	10
Austin Eastciders, Original and Seasonal, <i>TX</i>	10
Rekorderlig Wild Berry, Pear, <i>Sweden</i>	10
Wölffer Dry Rosé, <i>New York</i>	13

HARD SELTZER

High Noon, Grapefruit or Pineapple	13
Sunboy Spiked Coconut Water, Pineapple	10
Surfside, Various,	11

NON ALCOHOLIC

Fentimans, Rose Lemonade, <i>England</i>	8
Fever Tree Premium Mixers, <i>England</i>	5
Regatta, Ginger Beer	6
Mi Wadi Blackcurrant Cordial, <i>Ireland</i>	3
Guinness 0, <i>Ireland</i>	10
Heineken 0.0, <i>Holland</i>	10
Red Bull, <i>Austria</i>	6
Athletic Brewing Co., <i>CT</i> <i>Run Wild IPA or Free Wave Hazy IPA</i> <i>or Upside Dawn Golden</i>	10
PARCH, <i>AZ</i> <i>Prickly Paloma, Spiced Piñarita or Desert Margarita</i>	12
Lyre's, Amalfi Spritz, <i>Australia</i>	12
San Benedetto, Still & Sparkling	9
St.Agrestis, Phony Negroni, <i>NY</i>	13

WHITE WINE

Pinot Grigio, Vicolo, <i>Italy</i>	14 / 55
Sauvignon Blanc, Nobilo, <i>New Zealand</i>	14 / 55
Chardonnay, Clos du Bois, <i>California</i>	14 / 55
Petit Sancerre, Jacques Dumont, <i>France</i>	15 / 58

SPARKLING WINE

Prosecco, Cavaliere d'Oro, <i>Italy</i>	13 / 50
Champagne, Moët & Chandon, <i>France</i>	29 / 120

ROSÉ

Rosé, Juliette La Sanglière, <i>France</i>	14 / 55
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RED WINE

Merlot, Proverb, <i>California</i>	14 / 55
Malbec, Bodega Trivento, <i>Argentina</i>	14 / 55
Pinot Noir, Line 39, <i>California</i>	15 / 58
Cabernet Sauvignon, Chateau Souverain, <i>California</i>	16 / 63
Chateau Les Reuilles, Bordeaux, <i>France</i>	75



JOIN US FOR OUR
**TRADITIONAL
SUNDAY ROAST**
SERVED EVERY SUNDAY NOON TILL
LATE