



**SMALL PLATES**

<b>Chef's Seasonal Soup</b>	10
<b>"English" Onion Soup</b>	10
<b>Sausage Roll</b>	10
<b>Bacon or Broccoli Mac &amp; Cheese</b>	12
<b>Artichoke Fries w/ Truffle Aioli</b>	13
<b>Devils on Horseback</b>	16
<b>Potato Wedges</b> <i>Sweet Chili Sauce &amp; Sour Cream</i>	11
<b>Mozzarella Sticks</b>	12
<b>Spinach &amp; Artichoke Dip</b>	16
<b>Buffalo Chicken Meatballs</b>	15
<b>Fish Sticks &amp; Tartar Sauce</b>	12
<b>Plantain Cups w/ Shrimp &amp; Sriracha Mayo</b>	18
<b>Black Pudding Croquettes</b>	16
<b>Scotch Egg w/ Branston Pickle</b>	11
<b>Beef Chili Nachos</b>	16
<b>Churchill Sliders</b>	20
<b>Crock of Chili</b> <i>chips &amp; sour cream</i>	16
<b>Lamb Lollipops with Mint Sauce</b>	24
<b>Cheese Board</b> <i>Pickled Onions &amp; Jacob's Cream Crackers</i>	21

**MAINS**

<b>Beef, Mushrooms &amp; Guinness Pot Pie</b>	24
<b>Shepherd's Pie</b>	22
<b>Beef &amp; English Ale Pie</b>	24
<b>Bangers &amp; Mash</b>	22
<b>New York Strip Steak Au Poivre</b>	33
<b>Chicken Curry w/ 'Half &amp; Half'</b>	24
<b>Fish 'n' Chips w/ Mushy Peas</b>	23
<b>Pork Belly, Roasted Brussels Sprouts, Applesauce</b>	22
<b>Salmon Filet</b> <i>Garlic Roasted Squash &amp; Mash</i>	28
<b>House made Quiche Lorraine</b>	18
<b>Linguine w/ Shrimp &amp; Vegetables</b> <i>In Garlic Wine Sauce</i>	24

**SIDES**

<b>Hand-Cut 'Chips'</b> <i>add cheese +2</i>	10
<b>Curry 'Chips'</b>	13
<b>Mushy Peas</b>	8
<b>Baked Beans</b>	9
<b>Mixed Green Salad</b>	11
<b>Bamboo Steamed Vegetables w/ teriyaki sauce</b>	16

**SALADS**

<b>Classic Caesar Salad</b>	16
<b>Country Salad</b> <i>Goat Cheese, Hazelnuts, Strawberries, Citrus Dressing</i>	17
<b>Sunshine Salad</b> <i>Mandarin Orange, Cranberries, Mango Vinaigrette</i>	16
<b>Cobb Salad</b> <i>Add-ons to Salad (excluding Cobb) or Pasta Chicken +7 (Plain or Cajun), Shrimp +9, Salmon +9 Sliced Steak +10, Avocado +4, Portobello Mushroom +4</i>	20

**BETWEEN THE BREAD**

<b>"English" Dip</b> <i>Sliced Roast Beef au Jus with Onions &amp; Cheese</i>	22
<b>Churchill Burger</b> <i>Stilton Cheese &amp; Sautéed Onions</i>	23
<b>Classic Burger</b> <i>Cheddar Cheese</i>	21
<b>The Impossible Burger</b>	21
<b>Sliced Steak</b> <i>Cheese, Garlic bread</i>	23
<b>Grilled Chicken Sandwich</b> <i>Bacon &amp; Chipotle Mayo</i>	19
<b>Cajun Chicken Panini</b> <i>Avocado &amp; Cheese</i>	19
<b>'Taco' Lettuce Wraps (GF)</b> <i>Chicken &amp; mango</i>	18
<b>Veggie Panini</b> <i>Avocado, Mushrooms, Onions, Spinach, Cheese</i>	16

GLUTEN FREE BREAD AVAILABLE

**AFTERS**

<b>Apple Pie à la Mode</b>	10
<b>Sticky Toffee Pudding w/ Ice Cream</b>	11
<b>Traditional Bread Pudding w/ Custard</b>	10
<b>Chocolate Brownie à la Mode</b>	10
<b>Vanilla Ice Cream</b>	7



**DAILY BRUNCH**

<b>Full English Breakfast</b> <i>Sausage, Bacon, Eggs, Beans, Mushrooms, Toast</i>	23
<b>Hangover Sandwich</b> <i>Sausage, Bacon, Egg, Cheese, Branston Pickle</i>	20

\*Prices Subject to Change

# BEER, WINES, & NON ALCOHOLIC

\*Please ask your server for additional seasonal drinks.

## BOTTLES & CANS

Boddingtons Pub Ale, Pale Ale, England	10
Old Speckled Hen, Ale, England	10
Robinson's Iron Maiden Trooper, England	11
Samuel Smith's, Nut Brown Ale, England	10
Young's Double Chocolate, Stout, England	10
Leffe Blonde, Red Ale, Ireland	9
Estrella Damm Duara, Pale Lager, Spain (GF)	9
Pacifico, Lager, Mexico	9
Brooklyn Lager, NY	9
Ithaca Flower Power, IPA NY	9
Sloop Sauer Peach, NY	9
Six Point, Resin, Double IPA, NY	10
White Claw, Hard Seltzer, IL	9
Cigar City Jai Alai, IPA, FL	9

## DRAUGHT

Fuller's London Pride, Pale Ale, England	10
Strongbow, Cider, England	10
BrewDog, Elvis Juice, Grapefruit IPA, Scotland	10
Guinness, Stout, Ireland	10
Belhaven, Scottish Cream Ale, Scotland	10
Carlsberg, Lager, Denmark	10
Krombacher, Pilsner, Germany	9
Lagunitas, IPA, CA	10
Allagash White, Weitbeir, ME	10
Sierra Nevada, Hazy Little Thing, IPA, CA	10
Wolffer Dry Rose Cider, NY	12

## ROTATING SEASONAL DRAUGHTS

## CIDER

Strongbow, Cider, England	10
Magners, Original, Ireland	9
Austin East, Original and Blood Orange	10
Rekorderlig Passion Fruit, Sweden	9

## HARD SELTZER

Lunar Plum, NY	9
Sunboy Spiked Coconut Water, Pineapple	9
White Claw, Mango or Black Cherry	9

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## NON ALCOHOLIC

Fentimans, Rose Lemonade, England	6
Fever Tree Premium Mixers, England Indian Tonic, Yuzu & Lime, Ginger Beer, Grapefruit	5
MiWadi Blackcurrant Cordial, Ireland	3
Guinness 0, Ireland	8
Heineken 0.0, Holland	8
Red Bull, Austria	5
Athletic Brewing Co., CT Run Wild IPA or Free Wave Hazy IPA or Upside Dawn Golden	9
PARCH, AZ Prickly Paloma or Spiced Piñarita	9
Lyre's, Amalfi Spritz, Australia	12
San Benedetto, Sparkling Water	8

## WHITE WINE

Pinot Grigio, Sessola, Italy	12 / 46
Sauvignon Blanc, Little Sheep, New Zealand	14 / 55
Chardonnay, Havenscourt, California	13 / 50
Petit Sancerre, Clos Henri, France	15 / 58
Chablis, Colombier 1er Cru Fourchaume, France	75

## SPARKLING WINE

Prosecco, Villa Jolanda, Italy	11 / 45
Champagne, Laurent-Perrier, France	29 / 120
Champagne, Charles Heidsieck, France	130

## ROSÉ

Rosé, Lavendette, Provence, France	14 / 55
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## RED WINE

Merlot, Redwood Cellars, California	12 / 46
Malbec, Toro, Argentina	13 / 50
Pinot Noir, Frederic Esmonin, France	14 / 55
Cabernet Sauvignon, Margaret's California	16 / 63
Chateau Andre-Corbin, Saint Emilion, France	70



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

\*Selections vary weekly