



STARTERS

CAVIAR & CRAB DEVILED EGGS ^{GF}

zesty stuffed eggs topped with caviar and crab, aioli garnish | 14

FRIED BRUSSELS SPROUTS WITH DATES & BACON

tossed in honey cider vinaigrette | 12

KING'S WINGS

eight wings, choice of Honey Sriracha or Jamaican BBQ, served with blue cheese, celery, and carrots | 16

PARMESAN TRUFFLE FRIES ^V

chips tossed in truffle oil, parmesan garnished garlic aioli | 11

ENGLISH ONION SOUP

leeks and onions simmered in beef stock, topped with croutons, melted cheddar and mozzarella, frizzled onions | 11

HOT DEVONSHIRE CRAB DIP

lump crab blended with creamy sauce, baked bubbly, served with warmed ciabatta, crunchy veggies | 17

SMOKY CHIPOTLE CHICKEN NACHOS

corn tortilla chips topped with braised chicken tinga, melted Oaxaca cheese, lettuce, sour cream, and salsa | 15 **ADD GUACAMOLE +3**

ROASTED TOMATO BISQUE

fire-roasted tomatoes, garlic, herbs, cream, served with cheese toasties | 9

BUTTERMILK FRIED CALAMARI

golden fried, spicy aioli, marinara sauce | 13
ADD CHERRY HOT PEPPERS +3

CHIPS & DIPS ^V

corn tortillas served with fresh guacamole and roasted tomato salsa | 8

SALADS

enhancements: grilled chicken +6 | butternut squash +5
blackened salmon +8 | spicy shrimp +8 | tuna steak +10

BEETS & BURRATA ^V

red and gold beets, burrata cheese, arugula, fresh greens, pistachios, tomato, fresh basil, balsamic vinaigrette | 16

SPICY CAESAR

romaine hearts, classic citrus Caesar dressing spiked with heat, toasted peppercorn bread crumbs, fresh grated parmesan | 12

HEIRLOOM TOMATO & ROQUEFORT ^V

assorted tomatoes lightly marinated in balsamic vinaigrette, tossed with bits of roquefort, arugula, frizzled onions, pesto drizzle | 14

ST. BART'S ^V

fresh greens, seasonal berries, candied walnuts, mango salsa, mandarin oranges, tomatoes, honey lime dressing | 15

BABY ICEBERG WEDGE WITH BLUE CHEESE

flower-cut iceberg filled with blue cheese crumbles, bacon, eggs, tomato, pickled red onion, blue cheese dressing and red wine vinegar | 13

DESSERTS

TOFFEE PUDDING *crème anglaise & caramel* | 8

LEMON OLIVE OIL CAKE *crème anglaise & strawberries* | 8

NEW YORK CHEESECAKE *luxardo cherry sauce* | 9

APPLE BREAD PUDDING PIE *Bailey's Irish cream sauce* | 9

SUNDAES

FLOURLESS CHOCOLATE BROWNIE *vanilla ice cream* | 10

TIRAMISU *espresso-laced ladyfingers, mascarpone cheese, chocolate sauce & shavings* | 12 **ADD RUM +5**

VICTORIA'S CARROT CAKE *vanilla ice cream, caramel sauce, candied walnuts* | 12 **ADD BOURBON +5**

SPECIALTIES

FISH & CHIPS

New England cod fillet, battered and fried, chips, coleslaw | 18

BANGERS & MASH

caramelized spicy sausage and golden mashed potatoes smothered in onion gravy, radicchio and kale sauté | 18

LONDON TIKKA MASALA

chicken breast morsels, roasted cauliflower florets, basmati rice tossed in classic masala tomato cream sauce, naan | 18
vegan alternative: sub brussels sprouts ^V

SALMON HARVEST BOWL

fresh salmon fillet, miso glaze, organic brown rice, butternut squash, wilted baby kale | 20

CHICKEN PICCATA FLORENTINE

sautéed chicken medallions with lemon caper sauce, served with toasted orzo and spinach | 19

FARMHOUSE VEGGIE BOWL ^V

brussels sprouts, butternut squash, broccoli, cauliflower, heirloom carrot, bell pepper over mashed potatoes, pesto, frizzled onions | 17

THE PRIME MINISTER'S MEATLOAF

prime beef meatloaf, Kennett mushrooms, marsala sauce served with garlic mashed potatoes and glazed carrots | 21

LIGHTER FARE

PETITE CRAB CAKE & SALAD

pan seared all lump crab cake served over fresh garden salad, honey lime dressing | 16

1/2 ROAST BEEF SANDWICH & ENGLISH ONION SOUP

half-sized sandwich served with demi dip, horseradish sauce | 16

WAGYU SLIDER & TOMATO BISQUE

one wagyu beef slider with caramelized onions and melted gruyère cheese, served with roasted tomato bisque | 16

THE EARL'S SANDWICHES

served with fries, garden salad (+4) or cup of tomato soup (+4)

THE CROWN BURGER

Hereford steakburger, toasted brioche bun, sharp cheddar, thick cut bacon, thousand island, lettuce, tomato, red onion | 20

CRAB CAKE SANDWICH

all lump crab cake blended with a rich cream sauce, served on toasted brioche bun with lettuce, tomato, onion, garnished with tartar sauce & old fashioned cole slaw | 20

ENGLISH DIP ROAST BEEF

the classic with cheddar sauce, demi dip, horseradish, torpedo roll | 19

CHICKEN & PEPPER JACK CHEESE STEAK

grilled chicken breast, Kennett mushrooms, bell peppers and onions, topped with pepper jack cheese on torpedo roll | 18

WAGYU BURGER SLIDERS

two wagyu beef sliders with caramelized onions and melted gruyère | 18

SOUP & TOASTIES

served with roasted tomato bisque

BUCKING-HAM, CHEDDAR & APPLE

thinly sliced ham, melted cheddar, caramelized red onion, Dijon mustard grilled on sourdough | 17

ROASTED VEGGIE ^V

assorted roasted veggies, pesto sauce, melted Lancastershire cheddar grilled on sourdough | 16

THE PLOUGHMAN'S SHORT RIB

braised short ribs, caramelized onion, gruyère and creamy horseradish grilled on sourdough | 19

^{GF} gluten sensitive

^V vegetarian

* We make every attempt to accommodate allergy requests, but we can not guarantee our products will meet your dietary requirements.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.