

THE LONE GOAT

DRAUGHT BEER / \$8

| | |
|-------------------------------|------------------------|
| Old Speckled Hen 4.8% | Guinness 4.2% |
| Two Hearted 7% | Peroni 4.7% |
| Delirium Tremens 8.5% (tulip) | Hoegaarden 4.9% |
| Steigl Radler Grapefruit 3.2% | Smithwicks 3.8% |
| Harp 4.3% | Chimay Blue 9% (tulip) |

CANS & BOTTLES

| | |
|--------------------------------------|------------------|
| Boddingtons (16oz can) \$7 | Miller Light \$6 |
| Lefe Blonde \$7 | High Life \$6 |
| Newcastle \$7 | Blakes \$6 |
| Grolsch \$8 | White Claw \$6 |
| New Holland The Poet \$8 | Labatt Blue \$6 |
| Stella \$7 | Blue Light \$6 |
| Magners Irish Berry Cider \$7 | Blue Light \$6 |
| Strongbow Cider \$7 | |
| Kronenburg 1664 Blanc (16oz can) \$8 | NON-ALCOHOLIC |
| Modelo \$6 | Guinness O \$7 |
| Long Drink \$7 | Heineken O \$6 |

COCKTAILS

Rob Roy

Dewars, Sweet Vermouth, Angostura Bitters, lemon twist / \$16

Bramble Float

Hendricks Gin, lemon juice, simple syrup, chamboard
Prosecco float / \$17

The Rusty Nail

Dewars, Drambuie, lemon twist / \$16

PIMMS Cup

Pimms, lemon juice, ginger ale, strawberry, mint, cucumber / \$14

WINE

| | glass / bottle |
|--|----------------|
| Almacita, Sparkling Wine, Mendoza | \$14 / \$48 |
| O.P.P. Pinot Gris, Willamette 2022 | \$16 / \$56 |
| Latour Grand Ardeche, Chardonnay, Burgundy 2021 | \$16 / \$58 |
| Romance, Rose, Provence 2022 | \$15 / \$56 |
| Saracco, Pinot Noir, Piedmont 2021 | \$15 / \$58 |
| Chateau Castagnac, Bordeaux 2019 | \$17 / \$60 |
| The Citric, Cabernet Sauvignon, Napa Valley 2022 | \$18 / \$64 |

PUB FARE

Fish Chowder / \$9

Smoked haddock and potato soup

Chopped Wedge / \$13

Classic wedge, chopped and tossed

Meat & Cheese / \$13

Meat and cheese of the day with corn nuts

Manchester Baked Beans / \$11

Savory kidney beans braised with bacon

Welsh Rarebit / \$9

Cheese broiled on toasted bread

Pub Cheese / \$11

Homemade beer cheese with rye rounds

Fish and Chips / \$17

With tartar sauce and lemon wedge

Shepherd's Pie / \$19

Classic ground beef stew topped with mashed potatoes

Bangers and Mash / \$16

With peas and homemade brown gravy

London Bridge Burger / \$17

Bacon, caramelized onions, cheddar and garlic house aioli

Curry Roasted Cauliflower / \$14

With celery root puree

DESSERTS

Bread and Butter Pudding / \$11

Berries & Cream / \$10



Ask your server about menu items that are cooked to order served raw. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness