



V - vegan; VEG - vegetarian; GF - gluten friendly; O - option.

Our kitchen works with gluten, we do not recommend our products for people who are celiac.

Appies and Share Plates

The Scotch Egg

A soft-boiled egg wrapped in seasoned pork mince, breaded, and cooked to runny perfection. The quintessential British pub snack, served with side salad and crisps - \$16.

Beer Battered Bangers

Juicy bangers in beer batter, on a stick, with whole grain mustard and a side of chips - \$16

Lime Cumin Hummus Platter

Chickpea and tahini hummus scented with cumin and lime, served with poppadoms, pickles and vegetables - \$17 - VEG - V - GF

Mari Me Mozzarella Sticks

Our infamous beer batter and our soon-to-be-famous marinara sauce married to mozzarella. - \$16 - VEG

Deep Fried Pickles

Welton Brewery beer-battered pickle spears, house ranch dip. - \$11 – VEG

Beer Battered Shrimp

12 crispy battered shrimp with cocktail sauce and tartar sauce. - \$18

Salads

The Welton House Salad

Spring greens with dried cranberries, toasted almonds, mandarins, cucumber, red onions with lime cumin dressing - \$15 -VEG - V - GF

Quinoa

Quinoa, roasted peppers, tomatoes, cucumber, red onion, arugula, goat cheese and sun-dried tomato balsamic dressing - \$18 - VEG - V - GF
Add chicken breast or shrimp - \$6

The Blackened Blue

Blackened 6-ounce New York steak with arugula, tomatoes, cucumber, crispy fried onions, house-made blue cheese ranch dressing - \$23 - GF.



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Soups

Our soups are served with bread and butter.

English Clam Chowder

Made in house with North Atlantic clams, fresh vegetables, and potatoes in a creamy herbed soup- \$16- Full bowl \$8- Half bowl. GF.

Soup of the Day

Made fresh with seasonal ingredients. Ask your server about our feature soup of the day.
\$11- Full bowl \$6- Half bowl

Sandwiches

All sandwiches served with your choice of soup of the day, Welton salad or house-made chips.
GF Bread available.

Chip Butty

Buttered bread with house made chips- \$7

McQuaid Beef Bap

Welton McQuaid beer-braised roast beef served warm on a fresh roll with horseradish-dijonnaise, arugula and white cheddar- \$21.

Gammon Bacon Bap

Half pound of English Gammon bacon piled high on a fresh roll- \$21.

Fish Bap

Crispy Welton beer- battered haddock with arugula and tartar sauce on a fresh roll- \$20

Crispy Chicken Bap

Sliced crispy chicken tenders with lettuce on a soft roll with garlic mayo. Ask your server to have your tenders tossed in buffalo sauce! -\$20

Upgrade your side of chips to poutine- \$4. Gluten free bread available \$2



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Pub Mains

Fish and Chips

Welton Brewery beer-battered haddock, house-made British chips, lemon. - \$19

Add 2nd piece - \$5 Add Mushy peas or Coleslaw - \$2

Chicken Tikka Masala

Marinated chicken skewers, charred and smothered in Tikka Masala sauce served on a bed of herb and vegetable rice pilaf and naan bread. - \$23

Toad in the Hole

Bangers baked to order in Yorkshire pudding with mashed potatoes, onion gravy and peas- \$18.

Beef and Mushroom Cottage Pie

Meat and vegetable filled pie baked with mashed potato topping, served with a Welton salad. - \$19

Steak n' Shrimp

Six-ounce AAA sirloin, and 12 garlic-lemon shrimp on sauteed arugula. Dinner comes with Chef's seasonal vegetable and your choice of chips or creamy whipped mashed potatoes. - \$39
- GF

Roast Beef Dinner

Braised roast beef dinner with Welton Brewery McQuaid beer sauce, chef's seasonal vegetables and choice of chips or creamy whipped mashed potatoes - \$32

Shrimp n' Chips

Twelve battered shrimp with our own signature tartar and seafood sauces served with our crispy chips and lemon - \$24.

Chicken Tenders and Chips

White-meat chicken, breadcrumbs, available tossed in buffalo sauce. - \$22

Upgrade your side of chips to poutine- \$4.



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Poutines

Classic poutine

Quebecois-style cheese curds, beef gravy, house-made chips - \$17

McQuaid Beef poutine

Welton beer braised roast beef, chips and cheese curds in a beefy beer gravy - \$22.

Tikka poutine

House-made Glaswegian tikka cashew sauce, Quebecois-style cheese curds, house-made chips - \$17 - GFO

Vegan poutine

House-made miso gravy, vegan mozzarella, house-made chips - \$17 - V

Desserts

English Sticky Toffee Pudding

House-made traditional English dessert of moist brown sugar sponge with chopped dates, drizzled with toffee caramel sauce and fresh whipped cream, - \$12.

Strawberry Shortcake

Light vanilla cake with strawberries and whipping cream- \$11.

Deep Fried Mars Bar

The pinnacle of Scottish gastronomy. A Mars Bars, wrapped in our home-made beer batter, served with whipped cream and chocolate sauce. - \$8

English Trifle

House- made sponge cake and vanilla custard layered with whipping cream and raspberry sauce- \$12

Ice-cream Sundaes

Vanilla ice cream with your choice of topping - \$8
Chocolate, Strawberry, or Caramel

Deep-fried Oreo Cookies

Five little heavenly puffs served with whipping cream and strawberry and chocolate sauces- \$10.