

## Appies and Share Plates

### **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 pickles, house ranch dip, dill - \$11 - VEG

### **The Scotch Egg**

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

### **Chicken Liver Pate**

Caramelized onion and red wine chicken liver pate served with crispy onions, pickles, marinated peppers, bacon bits and ftoastpoints. - \$16

### **Hummus Dip Platter**

Chickpea and tahini hummus scented with cumin and lime juice served with dill pickles, marinated peppers, pickled onions and poppadoms - \$16 - VEG - V - GF

### **Beer Battered Shrimp**

Large portion of crispy golden fried shrimp served with cocktail sauce and tartar sauce - \$18

### **Beer Battered Sausage on a Stick**

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

## Salads

### **The Welton House Salad**

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

### **Quinoa**

Quinoa, roasted peppers, tomatoes, cucumber, red onion, arugula and sun-dried tomato balsamic dressing - \$18 - VEG - V - GF

### **The Blackened Blue**

Blackened steak with arugula, tomatoes, crispy fried onions, blue cheese ranch dressing and crumbled Stilton cheese - \$23 - GF

V - vegan; VEG - vegetarian; GF - gluten friendly; O - option; \* - ask about our current recipe  
Our kitchen works with gluten, we do not recommend our products for people who are celiac

## 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

### **Soup of the day**

Ask your server about our feature soup of the day - \$11

## Pub Mains

*All entrees come with chips, and can add or substitute:*

**Extra chips: \$4 - Poutine: \$6 - Add Bacon: \$4 - Side-salad: \$2**

**Sub-Soup: \$2 - Sub-mash+gravy: \$4**

### **Fish and Chips**

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

**Add 2nd piece - \$5**

**Add Mushy peas/Coleslaw - \$2**

### **Stuffed Chicken Breast**

Pan seared chicken breast filled with fire roasted peppers and goats cheese, served with a tarragon cream sauce - \$26 - GF

### **Steak n' Shrimp**

Five 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. - \$36 - GF

### **Roast Beef Dinner**

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

### **Chicken Tenders and Chips**

White-meat chicken, breadcrumbs, served with your choice of honey mustard, garlic mayonnaise or available tossed in buffalo sauce. - \$22

### **Shrimp n' Chips**

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

## Baps, Butties and Rolls

*All entrees come with chips, and can add or substitute:*

**Extra chips: \$4 - Poutine: \$6 - Add Bacon: \$4 - Side-salad: \$2**

**Sub-Soup: \$2 - Sub-mash+gravy: \$4 Add Coleslaw: \$2**

### **Bacon Bap and Chips**

Half-pound of gammon bacon, local bread, butter - \$21 - GFO

### **McQuaid Beef Butty**

Weltons' own McQuaide beer-braised roast beef served warm on a fresh roll with horseradish-dijonnaise, arugula and one-year-old white cheddar - \$21

### **Fish Sandwich and Chips**

Haddock wrapped in Beer batter, served on locally sourced bread with lettuce and tartar sauce. - \$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! - \$21

### **Chip Butty**

Housemade chips, house chips, butter - \$7 - VEG VO GFO

## Poutines

enjoy as a meal, or as a side to your entree

bacon - \$4; extra cheese curds - \$4

### **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, Violife vegan mozzarella, house-made chips - \$17 - V

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## Dessert

### **English Trifle**

House- made sponge cake and custards layered with whipping cream  
Your choice of chocolate or vanilla raspberry - \$12

### **Deep Fried Mars Bar**

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

### **Ice-cream Sundaes**

Old fashioned vanilla ice cream with your choice of topping - \$8  
*Chocolate, Strawberry or Salted Caramel*

### **Strawberry Shortcake**

Vanilla cake baked in-house piled high with strawberries and fresh whipping cream \$10

### **Chewy Gooey Chocolate Pecan Brownie**

Served warm with vanilla ice-cream and chocolate and caramel sauce.  
\$11

### **Deep-fried Oreos**

Five little tastes of Heaven served warm with whipping cream and chocolate sauce and strawberry sauce. \$10