

## **Apps**

**Potato Soup** - topped with cheddar and bacon small **\$4** large **\$6** **Soup du Jour** small **\$4** large **\$6**

**Buffalo Cauliflower** - Crispy batter, dusted with alepo chili powder and a side of blue cheese (v) **\$10**

**Glenkerry Potatoes** - Crisp pub chips smothered in Rose's traditional curry sauce topped with sour cream **\$8**

**Baked Brie** - Wheel of brie cheese wrapped in a puff pastry, served with homemade brown bread, sliced red apple and black cherry preserves **\$12**

**Pots of Gold** - Crisp potato skins filled with cheddar cheese and bacon, or for a vegetarian twist try them with roasted red peppers and onion or broccoli instead of bacon! Served with a side of sour cream **\$9**

**Pub Wings** - Tossed in our famous buffalo sauce and served with blue cheese dressing **\$11**

**Fried Mozz** - Breaded mozzarella sticks fried crisp and served with marinara sauce **\$9**

**Crispy Calamari** - Tender calamari rings lightly battered and fried, served with an herbed lemon aioli **\$11**

**Black and Tan Onion Rings** - Beer battered and crunchy on the outside, with our famous honey mustard dipping sauce **\$9**

**Corned Beef Sliders** - Our famous Reuben sliced in quarters served with onions rings and honey mustard because sharing is caring **\$11**

**Steak and Ale Spring Rolls** - Guinness marinated steak and cheese in a crispy wrapper with an HP infused mustard for dipping **\$10**

**The Greens** (add grilled or blackened chicken to any salad for **\$4**, calamari **\$6**, Portobello **\$4**, burger **\$4**, chicken tender **\$4**, Steak Tips **\$7**)

**Pub Salad** - Mixed greens, tomato, cucumbers, red onion, carrots, hardboiled egg and toasted croutons with our house made raspberry vinaigrette small - **\$6** large - **\$8**

**Buffalo Chicken Salad** - Buffalo style chicken tenders over a bed of romaine lettuce, with bacon, crumbled blue cheese, grape tomato, and toasted croutons, with house made blue cheese dressing on the side **\$13**

**Limerick Lady** - Breaded chicken over a bed of greens with tomatoes, Irish cheddar, onions, crumbled bacon, black olives, mushrooms, carrots, sliced apple and topped with crispy rashers. Served with house made honey mustard **\$13**

**Caesar Salad** - Traditional romaine tossed in our house made Caesar dressing with toasted croutons and parmesan cheese small - **\$6** large - **\$8**

**Farmhouse Salad** - A pub favourite: potatoes, bacon, red onion and tomatoes tossed in our warm house made balsamic mustard dressing over mixed greens with grilled chicken and a hardboiled egg **\$13**

**Strand Hill Salad** - Crumbled goat cheese, candied pecans, fresh strawberries and blueberries with red onion, lightly tossed in our own raspberry vinaigrette dressing topped with house seasoned chicken **\$13**

# Sandwiches

**All full sandwiches served with pub chips**

**Gluten free rolls available by request \$2**

**Side substitutions accommodated with an additional charge (Champs, veg, soup, salad or onion rings)**

**Soup or Salad and Sandwich** - Half a Links club with your choice of Pub or Caesar salad or cup of soup **\$11**

**Links Club** - Roast turkey on potato bread with Applewood smoked bacon, lettuce, tomato, thinly sliced cucumber and a house made cherry Dijon sauce **\$11**

**Rueben** - sliced corned beef with sauerkraut, Swiss cheese and Thousand Island dressing, piled high on toasted marble rye bread **\$12**

**BLT** - Applewood smoked bacon piled high with sliced tomatoes, lettuce and mayo on toasted potato bread **\$10**

**Grilled Chicken** - Grilled chicken breast topped with bacon and Irish cheddar served on a fresh brioche bun from our friends at Hartford Baking Co. with lettuce, tomato and our secret Dijon sauce **\$12**

**Meatloaf Sandwich** - A hearty slab of homemade meatloaf, grilled and served on toasted marble rye with lettuce, tomato, shaved red onion, topped with melted cheddar and tomato horseradish sauce **\$12**

**Flynn's Fish Sandwich** – Atlantic cod, fried crisp, with lettuce, tomato, our own tartar sauce and your choice of cheese on a brioche bun **\$12**

**The Cowboy Burger** - an 8oz burger on a Hartford Baking Co. brioche bun, topped with shredded cheddar, black and tan onion rings and BBQ sauce **\$12**

**The Brekkie Burger** - Our Pub burger, grilled how you like it and topped with Irish Cheddar, and over easy egg and a grilled rasher with HP mustard for good measure **\$15**

**The Public House Burger** - an 8oz burger on a toasted HBCo. brioche bun with lettuce, tomato and our special Dijon sauce, add your choice of two toppings (cheese, bacon, mushrooms, onion etc.) **\$11** Additional toppings **75c** Add an egg for **\$1**

**Chicken Caesar Wrap** - Grilled chicken with our home made Caesar dressing mixed with romaine lettuce and croutons served in a sundried tomato wrap **\$11 (psssst....try it blackened or tossed in our buffalo sauce!!)**

**Mushroom Wrap** - Grilled Portobello mushroom, roasted red peppers, lettuce, tomato, shaved red onion, and goat cheese with a creamy lemon herb aioli in a sundried tomato wrap **\$11**

**Buffalo Chicken Wrap** - A pub favourite: buffalo style tenders in a sundried tomato wrap with lettuce, tomato, and a drizzle of homemade blue cheese dressing **\$11**

**Short Rib Grilled Cheese** - Braised short rib with caramelized onions, Irish cheddar, and sharp American cheeses on toasted sourdough with a whiskey demi sauce **\$13**

# **Irish Fare**

**Braised Short Ribs and Mash** – Tender Boneless short ribs braised with Guinness, topped with a Jameson demi glaze, whipped champs and veg **\$17**

**Shepherd's Pie** - Casserole of ground beef with carrots, celery and corn topped with whipped champs and baked until golden brown and bubbling. Served with homemade Irish brown bread **\$14**

**Guinness Lamb Stew** - Classic stew made with tender chunks of lamb, carrots, red potatoes, celery and onions in rich gravy enhanced with Goodness. Served with homemade Irish brown bread **\$15**

**Cod and Chips** - Beer battered cod fried crisp, served with pub chips, coleslaw and tartar sauce **\$14**

**Chicken Tenders** - Breaded chicken filets served with pub chips and honey mustard. Buffalo style comes with our house made blue cheese **\$12**

**Corned Beef and Cabbage** - Homemade, thick sliced corned beef over slowly braised cabbage and carrots with red potatoes served au jus with a side of spicy mustard and homemade Irish brown bread **\$16**

**Farmhouse Pie** - Tender chunks of chicken breast with peas, carrots, celery, onion, corn and mushrooms in a creamy gravy, served with a homemade biscuit **\$14**

**Meatloaf Dinner** - A couple hearty slices of homemade meatloaf, grilled and topped with Irish cheddar and mushroom gravy, served with champs and vegetables **\$15**

**Mixed Grille** - Irish sausages, rashers, black and white puddings, mushrooms and tomatoes, served with champs and homemade Irish brown bread - **\$16** add beans & or eggs for **\$2** each and start your day (or night) off right

**Bangers and Mash** - Irish sausages with champs and vegetables served over a whiskey mushroom gravy **\$14**

**HP Stout Tips** - Marinated steak tips, topped with caramelized onions and our Irish whiskey mushroom gravy, served with champs and vegetables **\$17**

**Clam Strips** - Crispy fried clam strips on a bed of pub fries with house made slaw and tartar for dipping **\$14**

## **For The Wee Ones \$8**

Chicken Tenders with a bag of Taytos

Fish n Chips

Cheese Toastie with a bag of Tayos

Bangers and Mash

## **The Sweets**

**Guinness Brownie** - Rich Guinness infused brownie served with ice cream and drizzled with chocolate and caramel sauces, all topped with house made Irish cream **\$8**

**Bread Pudding** - Made from scratch, soaked in smooth custard and gently steamed, topped with salted caramel ice cream, whipped cream, a caramel drizzle and house made Irish cream **\$8**

**Vaughan's Famous Cheesecake** - Award winning cheesecake, made in house, smooth and creamy, baked with an Oreo cookie crust and topped with chocolate sauce, cherry preserves and fresh strawberries **\$8**

**Flourless Chocolate Cake (gf)** - Topped with a strawberry puree and fresh summer berries, a dollop of whipped cream and mint leaf **\$8**

**Irish Tonic** - A pint filled with house made Irish cream and double brewed coffee, topped with whipped cream and a chocolate Celtic cross **\$8**

**Vaughan's Homemade Irish cream** - Try it on the rocks, creamy and delicious, the perfect way to end (or start!) the day

### **Pub Rules:**

Making things from scratch and attention to detail takes time, your patience is very much appreciated! Put your phones away- (once you tag yourselves on Facebook or insta of course!) Champs are mashed potatoes and chips are fries- make sure to talk to your table neighbours, the only thing better than old friends, is new ones...and be sure to sing along to the tunes!

We'll do our best to accommodate any dietary restrictions, changes or substitutions are however subject to price changes.

Please avoid splitting checks, preferably no more than 2 credit cards per table. We add an automatic gratuity of 18% to tables of 6 or more. And please let us know if there's anything we can do to make your next visit even better!

## New Favourites

### Buffalo Cauliflower (v)

Crispy batter, Aleppo chili pepper, house made blue cheese for dipping

10

### Strand Hill Salad

Crumbled goat cheese, candied pecans, fresh strawberries and blueberries with red onion, lightly tossed in our own raspberry vinaigrette dressing topped with house seasoned chicken

13

### Clam Strips

Crispy fried Clam strips over fries with lemon aioli for dipping and crispy house made summer slaw

14

### Short Rib Grilled Cheese

Braised short rib, caramelized onions, Irish Cheddar, toasted sour dough with a whiskey demi sauce

13

### Braised Short Ribs and Mash

Boneless braised short ribs, Jameson Demi, whipped champs and veg

17

### Flourless Chocolate Cake

Rich cake with summer berries, chocolate sauce and whipped cream

8