

STARTERS

Soup Of The Day 6.25

Onion Soup 7.50
with baked mozzarella & ale bread crouton

Onion Rings 9.25
beer-battered onion rings

Kobe Beef Sliders* 15.75
with cheddar, caramelized onions
& smoked aioli

Jalapeño Poppers 10.50
stuffed with cheddar cheese served
with raspberry inferno sauce

Spicy Chicken Fingers 12.50
with buffalo sauce & blue cheese

Shrimp Cocktail 17.50
chilled gulf shrimp with
horseradish-spiked cocktail sauce

Combo Platter 21.25
portion of jalapeno poppers,
calamari & chicken fingers

Cremini Mushrooms Quesadilla 14.75
with pepper jack cheese, lemon cilantro aioli &
chipotle sour cream

Potato Skins 10.50
filled with cheddar cheese & bacon

Chicken Fingers 12.50
with grain mustard sauce

Vegetable Samosas 10.75
with tamarind chutney

Cheese Sticks 9.75
with marinara sauce

Buffalo Wings 10.75
with blue cheese dressing

Crispy Calamari 12.25
with tabasco aioli & marinara sauce

BURGERS

The Pound & Pence Burger* 14.50
10 oz Certified Angus Beef
steak burger with cottage fries

Merchant's Signature Burger* 17.50
10 oz Certified Angus Beef steak burger,
provolone, smokey bbq sauce,
applewood bacon, caramelized onions,
crispy onion strings & cottage fries

Turkey Burger 15.50
with cottage fries
& served on seven grain bun

London Burger* 18.75
10oz Certified Angus Beef with Fullers
beer, onions, thyme, cumin, gouda cheese,
caramelized onions & wild mushrooms

Baja Burger* 18.50
10oz Certified Angus Beef with roasted poblano
peppers, onions, pepper jack cheese, jalapeno &
fresh guacamole

❖ **Add any of the following 0.99 each**
sautéed mushrooms, bacon, cheddar, swiss, blue
cheese or caramelized onions

SALADS

Sautéed Spinach Salad 11.75
with baked goat cheese, oven-dried tomatoes
& port wine dressing

Caesar Salad 12.75
with parmigiano croutons

Cobb Salad 15.75
mixed greens, avocado,
grape tomatoes, applewood bacon,
hard-boiled eggs & blue cheese

❖ Add grilled chicken 4.00
❖ Add seared tuna* 9.00
❖ Add grilled shrimp 8.00

Chicken Paillard 15.75
with mixed greens, tomatoes
& red wine vinaigrette

Niçoise Salad* 22.50
with grilled tuna, baby lettuce,
new potatoes, green beans, red onions, hard-
boiled egg, vine-ripe tomatoes
& kalamata olives

Curried Chicken Salad 15.75
with sultanas, avocado
& granny smith apples

Roasted Beets Salad 14.75
with goat cheese, candied pecans,
mixed greens & honey champagne
vinaigrette

Hearts of Palm & Tomato Salad 13.75
with marinated roma tomatoes, baby mixed
greens & grain mustard lemon dressing

SANDWICHES

Grilled Steak Sandwich* 18.75
with wild mushrooms, watercress,
tomatoes, horseradish sauce & cottage fries

Grilled Tuna Sandwich* 18.50
with wasabi mayo, avocado, cucumber,
watercress, vine-ripe tomatoes,
pickled ginger & cottage fries

Gravlax Sandwich* 15.75
thin-sliced salmon with tartar sauce, avocado,
applewood bacon, romaine lettuce served on
seven grain toast

Grilled Vegetable Sandwich 14.75
with herb-goat cheese & mixed greens served
on ciabatta bread

Grilled Chicken Sandwich 16.50
with red wine shallot marmalade, avocado,
applewood bacon, tomatoes,
blue cheese dressing & cottage fries

Reuben Sandwich 15.75
with swiss cheese, sauerkraut russian dressing
& cottage fries

Lobster Club 23.25
with applewood bacon, avocado, basil
mayo, tomatoes & mixed greens
served on seven grain toast

Buffalo Chicken Wrap 16.75
Crispy & breaded chicken fingers with lettuce,
tomatoes, avocado, ranch dressing & hot sauce

18% gratuity added to parties of 5 or more

*Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
foodborne illness.

MAIN COURSES

Whole Wheat Penne 18.75
with grilled chicken, broccoli,
mushrooms & rustic tomato sauce

Bangers & Mash 19.50
traditional english breakfast sausage with
homemade mashed potatoes

Fish & Chips 18.75
with tartar sauce & malt vinegar

Chicken Pot Pie 19.75
flaky pie crust filled with potatoes,
garden vegetables & roast chicken

Guinness Shrimp 19.75
with our chips & tartar sauce

Lunch Combo* 16.75
soup, half-sandwich & soda

English Beef Stew 19.25
with potatoes, baby carrots & toasted bread

Indian Chicken Curry 21.25
chicken tikka masala over
basmati rice & julienned vegetables

Shepherd's Pie 18.75
seasoned ground lamb baked under
a layer of creamy whipped potatoes

Sesame-Crusted Tuna Steak* 28.50
with seasonal vegetables, crispy rice noodles
& ginger oyster sauce

Roasted Boneless Chicken 19.50
with sautéed haricot verts, garlic mashed potatoes
& roasted poblano shallot gravy

Simply Grilled Salmon* 22.50
with asparagus, chipotle mashed potato
& sweet chili sauce

Pepper-Crusted Sirloin Steak* 29.75
with mushrooms, sautéed spinach,
chili wedge fries & whiskey demi-glace

SIDES 5.00

- ❖ Sautéed Spinach
- ❖ Julienned Spring Vegetables
- ❖ Cottage Fries
- ❖ Broccoli
- ❖ Asparagus
- ❖ Baked Potato
 - ❖ Add Cheese 1.00
 - ❖ Add Bacon 1.00

AFTERS

Häagen-dazs Ice Cream & Sorbet 6.00

Chocolate Mousse 7.50

Mango Guava cheesecake 7.50

Salted Caramel Vanilla Crunch Cake 7.50

Homemade Bread Pudding 7.50

SPARKLING

Glass/Bottle

Cava 12/55
Bohigas, Brut Reserva
Cataluña, Spain, NV

WHITE WINE

Soave 12/46
Gini, Soave Classico
Veneto, Italy

Grüner Veltliner 10/38
Jurtschitsch, Terrassen
Kamptal, Austria

Chardonnay 12/46
Manciat, Mâcon
Burgundy, France

Riesling 11/42
Anthony Hammond, Trocken Estate
Rheingau, Germany

Sauvignon Blanc 10/38
Château Sante Marie, Vieilles Vignes
Entre-Deux-Mers, Bordeaux, France

Gewürztraminer 13/50
Cave Springs, Niagara
Ontario, Canada

Rosé 12/46
Château de Lascaux
Languedoc, France

RED WINE

Cabernet Sauvignon 13/50
Bonny Doon, "A Proper Claret"
Santa Cruz, California

Tempranillo 10/38
Hermanos de Peciña, Cosecha
Rioja, Spain

Malbec 11/42
Clos la Coutale
Cahors, France

Pinot Noir 14/54
Domaine Chevrot, Bourgogne
Côte de Beaune, Burgundy, France

Montepulciano 12/44
Malacari, Rosso Conero
Marche, Italy

Côtes du Rhône 11/42
Éric Texier, "Chat Fou"
Rhône, France

IMPERIAL PINTS 20 oz

Bell's Two Hearted Ale 9
Allagash White 9
Founders Centennial IPA 9
Brooklyn Lager 8
Guinness 9
Newburgh Cream Ale 8
Stella Artois 8
Old Speckled Hen 8
London Porter - Fullers 9
London Pride - Fullers 9
Radeberger 8
Newburgh Brown Ale 8

BOTTLES

Amstel Light 7
Budlight 6.5
Budweiser 6.5
Corona 7
Duvel 10
Erdinger NA 7
Heineken 7
Heineken Light 7
Hoe Gaarden 7
Innis & Gunn Original 9
Innis & Gunn Rum 9
Magners Pear Cider 7
Negra Modelo 7
Leffe Blonde 7
Red Stripe 7
Grolsch 16oz 8
Samuel Smith Oatmeal 8
Samuel Smith Organic Lager 8
Samuel Smith Nut Brown 8
Samuel Smith Taddy Porter 8



NEW CLASSICS 12

White Cosmopolitan
citrus vodka with triple sec
white cranberry juice & roses lime juice

Sour Apple
vodka & sour apple with roses lime juice

Chocolate
vanilla vodka with white crème de cacao

Churchill
gin & a brief glance at the vermouth bottle

The Vesper
"3 parts gin, one part vodka" & dry vermouth

Ripe Berry
raspberry vodka & triple sec
with cranberry juice

Reviver
vanilla vodka with espresso & kahlua

Blushing Peach
orange vodka with peach nectar & cranberry juice

London Fog
gin with St. germain & fresh lime juice

COMMONWEALTH 14

Barbados Punch
cruzan 9 rum & malibu
with pineapple juice & grenadine

Nelson's Blood
dark rum & apricot brandy
with pineapple juice, cranberry juice & grapefruit juice

Caribbean Queen
malibu rum & watermelon liqueur with triple sec
pineapple juice & roses lime

Pimms Cup
pimm's #1 with english lemonade

Bushwacker
kahlua, baileys & malibu rum with milk

Spiny Coral
bacardi orange & peach schnapps
with lemonade, orange juice & grenadine

The Gherkin
blackberry vodka, malibu
blue curacao, roses lime & pineapple juice

OLD FAVOURITES 13

Old Fashioned
jim beam with fruits & angostura bitters

Pimms Royal
prosecco, pimms, bitters & splash of sprite

Rusty Nail
ballantine's & drambuie

Hot Toddy
jim beam, honey, fresh lemon juice & hot water

Dark & Stormy
crabbies alcoholic ginger beer & dark rum

Moscow Mule
crabbies alcoholic ginger beer & vodka

Beverages

Sodas	3.5	Cappuccino	5
Lemonade	3.5	Selection Of	4
Juices	3.5	Fine English Teas	
Coffee	4	Iced Tea	4
Iced Coffee	4	Hot Chocolate	4
Espresso	4.5		