

# SNACK & SHARE

**TRUFFLE PARM POTATO CRISPS** 8  
w/ malt vinegar aioli.

**ONION RINGS** 7½  
classic, crisp & panko crusted.

**FRIED PICKLES** 8  
panko crusted, w/ ranch for dipping.

**PRETZEL BITES** 11½  
buttered & salted, w/ warm bacon & beer cheese dip on the side.

**SWEET POTATO FRIES** 8  
w/ chipotle aioli.

**PERI PERI CHICKEN POPS** 12  
grilled tenderloin marinated in a spicy lemon peri peri sauce. spiced yogurt on the side.

**GARLIC SHRIMP GRATINÉ** 12  
baked in garlic parmesan butter w/ melted cheese; topped w/ toasted parmesan panko crumb.

**CALAMARI** 12  
breaded w/ onion & red pepper, served on a bed of warmed garlic tomato sauce w/ freshly grated parmigiano reggiano.

**CHICKEN WINGS** 12½  
BBQ, buffalo, hot, salt & pepper, cajun, caribbean jerk, peri peri, greek, teriyaki, honey garlic. served w/ ranch or bleu cheese.

**HUMMUS & NAAN** 10  
creamy toasted sesame hummus drizzled w/ a sweet balsamic reduction; garlic grilled naan on the side.

**STEAMED MUSSELS** 14½  
a full pound of fresh mussels w/ grilled garlic bread on the side, steamed in your choice of:  
- beer cream sauce w/ lemon & chillies  
- tomato, garlic & white wine

**CASTLE NACHOS** 16½  
topped w/ a blend of cheeses, tomatoes, onions, olives & jalapenos.  
+ *cajun or peri peri chicken* 5  
+ *spicy beef* 5 + *guacamole* 3

\* not all ingredients are listed in the menu description. please inform your server of any dietary restrictions or allergies.

\* consuming raw or under-cooked meats, poultry or seafood may increase your risk of foodborne illness.

\* gluten free burger buns are available upon request.

# the POUTINERIE

**TRADITIONAL** 7  
fresh cheese curd & beef gravy.

**THE WORKS** 9  
traditional + bacon, tomato, sour cream & green onions.

**BUTTER CHICKEN** 10  
simmered chicken in a curried tomato cream sauce, cheese curd, cilantro & spiced yogurt.

# SOUPS & GREENS

**ALE & ONION SOUP** 9  
baked w/ house made croutons & melted swiss.

**MARKET SOUP** 6½  
our chef's daily creation. ask your server for details.

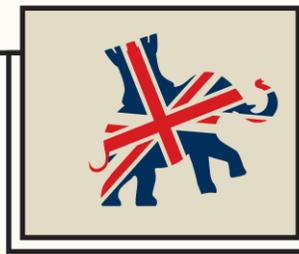
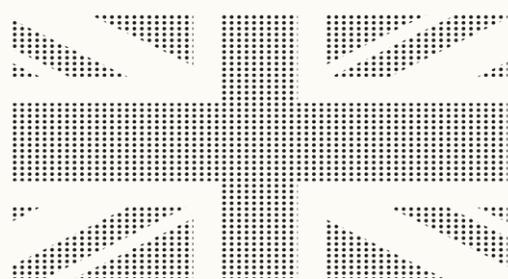
**CAESAR** 9  
crisp croutons, bacon bits & shaved parmesan.  
+ *shrimp skewer or chicken* 5, *salmon* 6

**NOBLE HOUSE** 9  
mixed greens, almonds, goat cheese, cucumbers & dried cranberries, tossed in a red wine vinaigrette.  
+ *shrimp skewer or chicken* 5, *salmon* 6

**CITRUS CHICKEN** 16  
citrus grilled chicken, romaine, cashews, crisp noodles, red onion, mandarin oranges, in a citrus peanut vinaigrette w/ a hoisin peanut sauce.

**THE ROCKET** 12½  
baby arugula, fresh tomato, red onion slivers, shredded carrot, honey dijon vinaigrette & crumbled goat cheese.  
+ *shrimp skewer or chicken* 5, *salmon* 6

**THE SIRLOIN** 19½  
grilled sirloin, mushrooms, tomatoes, red onion & crumbled bleu cheese; tossed in a balsamic bleu cheese vinaigrette.



# PUB CLASSICS

**STUFFED YORKSHIRE PUDDING** 14½  
tender roast beef & rich beef gravy, served w/ mashed potatoes, seasonal vegetables & a side of horseradish aioli.

**BANGERS & MASH** 13½  
house made british bangers, w/ garlic mashed & our rich beef dripping gravy.

**SHEPHERD'S PIE** 13½  
seasoned ground beef, lamb & vegetables, topped w/ garlic mashed potatoes, crisp onions & rich beef gravy.  
served w/ a mixed green salad.

**MANTA'S BUTTER CHICKEN** 15½  
curried tomato cream sauce topped w/ chopped cilantro and spiced yogurt. served w/ basmati rice & grilled garlic naan bread.

**FISH & CHIPS** 16  
crisp haddock, lightly beer battered & served w/ our signature tartar sauce.

**CHICKEN POT PIE** 14  
chicken, vegetables & fresh herbs in a light cream sauce, baked w/ a flaky, puff pastry cap.  
served w/ a mixed green salad.

**STEAK & MUSHROOM PIE** 14  
sirloin, onions, tender mushrooms & fresh herbs in a rich beef gravy, baked w/ a light, puff pastry cap.  
served w/ a mixed green salad.

**BEEF VINDALOO** 16½  
sliced sirloin w/ cauliflower, red pepper & peas; simmered in a sweet & spicy coconut curry sauce over basmati rice. garnished w/ cilantro & garlic grilled naan on the side.

**PUB STEAK TARTINE** 21½  
grilled sirloin on garlic grilled french bread, topped w/ sautéed mushroom & onions.  
served w/ chips & a side of HP™ peppercorn gravy.

# SIDES & EXTRAS

Chips	3½	Cup of Soup	3½
Sweet Potato Fries	4	Caesar Salad	4
Mashed Potatoes	3½	Mixed Green Salad	4
Onion Rings	4	Seasonal Vegetables	4
Poutine	4	Side of Rice	3

# BURGERS, SANDWICHES & WRAPS

*served w/ your choice of chips, house salad, caesar salad or mashed potatoes. substitute sweet potato fries, poutine, cup of soup, onion rings or seasonal vegetables for 2½*

**THE STANDARD** 14  
house made burger sauce, lettuce, tomato, onion, pickle & american cheese.

**THE DELUXE** 15  
chipotle aioli, guinness bbq sauce, peppered bacon, aged cheddar, lettuce, tomato, pickle & red onion.

**THE DOUBLE STANDARD** 17½  
two grilled beef patties, burger sauce, lettuce, tomato, red onion, fried pickle, peppered bacon, swiss & american cheese.

**BACON & BLEU CHEESE** 14½  
lightly peppered, topped w/ crumbled bleu cheese & warm bacon, mayo, lettuce, tomato, onion & pickle.

**CHEEKY PERI PERI** 13½  
grilled chicken breast in a spiced chili lemon marinade w/ mayo, lettuce, tomato & red onion.

**CARIBBEAN JERK CHICKEN** 14  
grilled chicken breast w/ mayo, lettuce, tomato & onion, basted in a spicy jerk sauce w/ melted swiss cheese.

**THE LAMB BURGER** 15½  
served on grilled brioche w/ house made tzatziki, tomato, red onion & balsamic arugula.

**THE VEGGIE** 13  
double stacked house made black bean & veggie patties, w/ american cheese, burger sauce, lettuce, tomato, onion & pickle.

# CASUAL FAVORITES

**FISH TACOS (2)** 15  
spiced mahi mahi, lettuce, tomato, green onion, cilantro, guacamole & chipotle aioli.  
served w/ a house salad. + *taco*: 6

**BRAISED LAMB TACOS (2)** 15  
w/ creamy tahini sauce, lettuce, pickled pink turnip, chopped parsley & a side of house made harissa.  
served w/ a house salad. + *taco*: 6

**FRIED CHICKEN TENDERS** 14  
buttermilk brined, hand breaded chicken tenderloin served w/ plum sauce & golden fried chips.

**CURRIED CHICKEN FLATBREAD** 12½  
mild curried tomato sauce, goat cheese, red onion, fresh cilantro, chili flakes & lightly spiced yogurt.

**FRENCH DIP** 15½  
slow roasted beef, shaved thin on a toasted baguette w/ sautéed mushrooms, onions, horseradish mayo & swiss cheese.

**THE REUBEN** 14½  
grilled rye bread w/ shaved corned beef, swiss cheese, sauerkraut & our house made thousand island dressing.

**CASTLE CLUB** 13½  
roasted turkey, tomato, aged cheddar, mayo & bacon on multigrain toast.

**CAJUN CAESAR WRAP** 13  
cajun chicken, crisp romaine, creamy caesar dressing, chopped bacon & shaved parmesan cheese.

**CHIPOTLE TURKEY WRAP** 13  
roast turkey, chopped bacon, aged cheddar, lettuce, tomato, guacamole & chipotle mayo.

**THE SLUM DOG** 13  
a panko crusted all beef dog, wrapped in garlic grilled naan w/ curried tomato sauce, caramelized onions, chopped cilantro & spiced yogurt.

**LONDON CHEESESTEAK** 16  
thinly sliced sirloin w/ mushrooms, onions & peppers, sautéed in a rich HP™ peppercorn gravy; served in a toasted baguette w/ melted swiss.

**APPLEWOOD SALMON CLUB** 15  
oven roasted salmon, tzatziki, lettuce, tomato, bacon & fresh guacamole.

**JALAPENO MAC & CHEESE** 10  
creamy cheese sauce, chopped jalapenos, topped w/ toasted parmesan panko bread crumb.  
+ *cajun chicken or bacon* 3½

**ROASTED MUSHROOM RAVIOLI** 17½  
in a parmesan cream sauce w/ fresh sage.  
grilled garlic bread on the side.

**GRILLED ATLANTIC SALMON** 18½  
with garlic herb butter, fresh dill & sliced lemon; served w/ mashed potatoes, & seasonal vegetables.





The old Union Jack behind the bar may be faded, but spirits are soarin'. And why not? This is afterall, a laugh-out-loud, slap-on-the-back, greet-you-with-a-roar, English-style pub. Where the traditions are as rich and warm as the Shepherd's Pie. And where the stories flow as freely from the tongue as the beer flows from the taps.

Since 1977, Elephant & Castle has rolled out its well-worn welcome mat to anyone and everyone looking for a good time. We're the perfect place to chat with your mates over a few rounds, cheer on your favourite football club, or savour the best *Brit-ish* cuisine this side of the pond. And we're happy you're here.

So grab a drink, browse the menu and get ready to Get Your Brit On.



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