

BRITISH ARMS

CANDIED BACON + JACK DIP GF \$16

Smokey bacon, Tennessee whiskey and cream cheese. Topped with mozzarella, cheddar and parmesan. Served with tortilla and warm flatbread.

GOLDEN BROWN PEROGIES \$13

Potato and cheddar perogies, topped with crisp bacon, melted cheese and caramelized onions. Served with sour cream. Vegetarian option available.

GARLIC FOCACCIA LOAF \$12

Artisan rosemary foccacia drizzled with warm garlic butter. Add cheese \$1 | Add bacon \$1

SEARED SCALLOPS GF \$16

Fresh scallops wrapped in smoked bacon and pan seared in thyme brown butter. Served with lemon basil aioli.

MINIATURE BEEF YORKSHIRES \$14

Fluffy Yorkshire puddings stuffed with tender roast beef and topped with horseradish aioli. Served with savory jus for dipping.

FETA BRUSCHETTA VG \$14

Fresh bruschetta and parmesan, served on warm sourdough, topped with feta cheese and balsamic reduction.

DEEP FRIED CHEESE CURDS \$14

Goey cheddar cheese curds battered and fried golden brown. Served with warm southern gravy.

CALAMARI \$14

Fresh squid soaked in house buttermilk marinade and jumbo shrimp, lightly breaded and fried crispy. Tossed in a house blend of herbs and spices and served with lemon basil aioli.

WHITE WINE MUSSELS \$13

Fresh P.E.I. mussels in a lightly spiced white wine and lemon sauce with fresh thyme, vegetables and tomato. Served with garlic bread.

CRISPY DILL PICKLES \$12

Breaded dill pickle fries, fried crispy and served with B.A house di

Fresh cut fries \$8 Y GF

Sweet potato fries \$12 Y GF

Black & Tan onion rings \$12

APPETIZERS

BREADED OR NAKED WINGS (1LB) GF \$16

Juicy chicken wings fried to perfection. Served with fries and B.A house dip.

Sauces: Mild, Medium, Hot, Suicide, Inferno, Buffalo, Hot & Honey, 40 Creek BBQ, Honey Garlic, or Garlic Parmesan. **Dry Rubs:** Lemon Pepper, Cajun.

BONELESS CHICKEN BITES \$16

Crispy fried popcorn style chicken, tossed in one of our signature wing sauces. Served with creamy ranch dip.

CHICKEN TENDERS \$15

Fresh chicken tenders soaked in our signature buttermilk marinade. Hand-battered to order and served with fries. Toss your tenders in any signature wing sauce for **\$1.5**

FRENCH ONION SOUP \$9

Savory beef broth loaded with caramelized onions, and topped with garlic croutons, swiss cheese and mozzarella.

SOUP OF THE DAY \$7

Try our Chef's daily creation!

GARDEN GF \$13

Fresh greens, bruschetta mix, green onion, fresh herbs and cucumber. Served with our house-made roasted pepper-bacon vinaigrette.

CAESAR VG \$14

Crisp romaine hearts, smoked bacon, toasted garlic croutons and parmesan cheese tossed in a creamy roasted garlic dressing.

LONDON COBB GF \$19

Mixed greens, citrus grilled chicken, tomato, cucumber, smoked bacon, boiled egg and guacamole. Topped with crumbled gorgonzola and served with buttermilk ranch dressing.

GREEK GF \$15

Romaine lettuce with tomato, cucumber, red onion, feta cheese and olives, tossed in a creamy feta dressing.

*Add chicken, Shrimp or
vegetarian protein \$5*

B.A NACHOS VG \$19

Crisp tortilla chips, pico de gallo, jalapenos, olives, cheddar and mozzarella. Served with house salsa, sour cream and topped with fresh lettuce. Served with salsa and sour cream. *Guacamole \$4*

Add grilled chicken, spicy beef or vegetarian protein \$5

BASKETS

WINGS & THINGS

SOUP & SALAD

NACHOS

Serving good times, and quality fare.

*Includes choice of fresh cut fries, house salad or soup.
Add caesar, greek salad, sweet potato fries, onion rings,
or poutine \$4*

BUFFALO CHICKEN SANDWICH \$16

Hand-battered crispy chicken breast lightly tossed in buffalo sauce and served on a toasted brioche bun with caramelized onion aioli, tomato and fresh greens.

CHIPOTLE CHICKEN CLUB \$17

Citrus marinated chicken, crisp bacon, swiss cheese, tomato and fresh greens. Served on a toasted garlic ciabatta with chipotle mayo and guacamole.

GRILLED VEGETABLE QUESADILLA VG \$17

Grilled seasonal vegetables folded in a crisp flour tortilla with tomatoes, green onion, goats cheese, mozzarella and cheddar. Served with house salsa and sour cream. Add chicken breast, veggie protein or shrimp: \$5
Add guacamole: \$4

REUBEN \$16

Hot corned beef topped with sauerkraut, swiss cheese and pickles. Served on toasted marble rye with grainy mustard aioli and our special Reuben sauce.

BEEF DIP \$17

Tender roast beef, swiss cheese and horseradish aioli on a toasted ciabatta. Served with savory jus for dipping.

HADDOCK & CHIPS \$19

Fresh haddock fillet fried crispy. Served with fresh cut fries, green peas, tangy coleslaw and our famous tartar sauce.
Make it HEALTHY! \$20

BRAISED LAMB SHANK \$20

Tender lamb slow braised in a red wine demi. Served with roasted garlic mashed potatoes and seasonal vegetables.

LIVER & ONIONS \$18

An English tradition! Delicate veal liver seared to perfection and served over a bed of garlic mashed potatoes. Topped with caramelized onion and bacon gravy and served with fresh peas.

JACKED-UP CHICKEN \$18

Citrus marinated chicken breast stuffed with our famous candied bacon and Jack Daniels dip and wrapped in prosciutto. Served with roasted garlic mashed and seasonal vegetables.

RAVIOLI VG \$17

Jumbo four cheese ravioli Florentine in a savory thyme brown butter sauce with zucchini, peas, fresh tomato and parmesan. Served with garlic bread.

SANDWICHES & WRAPS

*Includes choice of fresh cut fries, house salad or soup.
Add caesar, greek salad, sweet potato fries, onion rings,
or poutine \$4*

Add an extra patty \$7 | Substitute a veggie patty for a beef patty at no additional charge

Burgers made fresh daily with a special blend of 100% Angus certified ground beef chuck. Served with fresh lettuce, tomato, dill pickle and red onion on a toasted brioche bun.

B.A BURGER \$16

Juicy grilled 8 oz. hand-made burger patty.
Toppings: Cheddar, swiss, feta, goats cheese, blue cheese, mushrooms, caramelized onion, smoked bacon, peameal, Jalapeño, guacamole, fried egg, Jack dip. Price per topping: \$1

CHEESE CURD & BACON BURGER \$18

Our famous 8 oz. hand-made burger patty, gooey Canadian cheddar cheese curds and Peameal bacon. Drizzled with 40 creek BBQ sauce.

LOADED VEGGIE BURGER Y GF OPTION \$17

Lentil and black bean burger patty topped with caramelized onions, mushrooms, goats cheese and marinara sauce.

LOADED PEROGIE POUTINE \$15

Potato and cheddar perogies fried crispy and topped with Canadian cheddar cheese curds, beef gravy, green onion, bacon bits and sour cream.

TRADITIONAL POUTINE GF \$12

Fresh cut fries, Canadian cheddar cheese curds and savory beef gravy.

PUB FARE

JUMBO STUFFED YORKSHIRE PUDDINGS \$18

House-made fresh Yorkshire served with seasonal vegetables. Your choice of:

Slow cooked roast beef with roasted garlic mashed potatoes. Topped with mushroom gravy.

Shepherds Pie with lamb simmered in a rich gravy with peas and herbs. Topped with roasted garlic mashed potatoes.

Veggie Pie with textured vegetable protein simmered in a vegan gravy with peas and herbs. Topped with roasted garlic mashed potatoes.

GF Gluten-Free **Y** Vegan **VG** Vegetarian

 @britisharmspub  @britisharms

BURGERS & POUTINES

SIGNATURE DISH