

SANDWICHES & WRAPS

Includes choice of fresh cut fries, house salad, or soup. Add Caesar, Greek salad, sweet potato fries, onion rings, or poutine for \$5.25

BUFFALO CHICKEN SANDWICH \$20.50

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 \$21 VG

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 \$20 VG

Grilled seasonal vegetables folded in a crisp flour tortilla with tomatoes, green onion, goat's cheese, mozzarella, and cheddar. Served with house salsa and sour cream. Add chicken breast: \$7 Veggie protein or shrimp: \$7 Add guacamole: \$4

REUBEN \$20.50

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 \$21

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

PUB FARE

HADDOCK & CHIPS \$23

Fresh haddock fillet fried crispy in Harp Lager beer batter. Served with fresh-cut fries, green peas, tangy coleslaw, and our famous tartar sauce. Make it HEALTHY! \$24

BRAISED LAMB SHANK \$28

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

LIVER & ONIONS \$22

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 \$24

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 \$20 VG

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

LONDON COBB \$23 GF

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

BURGERS & POUTINES

Includes choice of fresh-cut fries, house salad, or soup. Add Caesar, Greek salad, sweet potato fries, onion rings or poutine \$5

Add an extra patty: \$8 Substitute a beef patty for a veggie 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 \$19

Juicy grilled 8oz. hand-made burger patty.

Toppings: Cheddar, Swiss, feta, goat's cheese, blue cheese, mushrooms, caramelized onion, smoked bacon, peameal, Jalapeno, guacamole, fried egg, Jack dip. Price per topping: \$1.25

CHEESE CURD & BACON BURGER \$22

Our famous 8oz. hand-made burger patty, gooey Canadian cheddar cheese curds, and peameal bacon.

LOADED VEGGIE BURGER \$20 V

Lentil and black bean burger patty topped with caramelized onions, mushrooms, goat's cheese, and marinara sauce. OPTION GF OPTION VG

LOADED PEROGIE POUTINE \$18

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

TRADITIONAL POUTINE \$15 VG

Fresh-cut fries and Canadian cheese curds and savory beef gravy.

JUMBO STUFFED YORKSHIRE \$23 GF

PUDDINGS

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

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

Shepherd's 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. VG

8OZ STRIPLOIN \$28

8oz AAA Angus Beef Striploin seared to perfection and served with seasonal vegetables and your choice of parmesan fries or roasted garlic mashed.

GF GLUTEN-FREE V VEGAN VG VEGETARIAN

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APPETIZERS

CANDIED BACON + JACK DIP \$20 GF

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

GOLDEN BROWN PEROGIES \$17

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

GARLIC FOCACCIA LOAF \$15

Artisan rosemary focaccia drizzled with warm garlic butter. Add cheese: \$2, Add bacon: \$1.50.

SEARED SCALLOPS \$21 GF

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

MINIATURE BEEF YORKSHIRES \$20

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

FRESH BRUSCHETTA \$16 VG

Fresh bruschetta and parmesan, served on crispy rosemary focaccia, topped with feta cheese and balsamic reduction.

MUSHROOM BRUSCHETTA \$16 VG

Thyme Sautéed Mushrooms and goats cheese on toasted garlic baguette with fresh herbs and balsamic.

DEEP FRIED CHEESE CURDS \$19

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

CALAMARI & SHRIMP \$20

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.

BASKETS

WHITE WINE MUSSELS \$19 GF

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

FRESH CUT FRIES \$10 V VG

SWEET POTATO FRIES \$14 V VG

BLACK & TAN ONION RINGS \$14

PICKLE FRIES \$17

GF GLUTEN-FREE V VEGAN VG VEGETARIAN

WINGS & THINGS

BREADED OR NAKED WINGS (1LB) \$18 GF

BREADED OR NAKED WINGS (2LB) \$33

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

Sauce options: Mild, Medium, Hot, Inferno, Hot & Honey, Honey Garlic, Buffalo, Garlic Parmesan, Forty Creek, BBQ

Dry Rub options: Cajun, Lemon Pepper.

BONELESS CHICKEN BITES \$20

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

CHICKEN TENDERS \$20

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 \$10 GF

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

SOUP OF THE DAY \$9

Try our Chef's daily creation!

GARDEN \$15 GF VG

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

CAESAR \$16 VG

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

GREEK \$17 GF VG

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

Add Chicken: \$7

Shrimp or vegetarian protein: \$7

NACHOS

B.A. NACHOS \$24 VG

Crisp tortilla chips, fresh pico de gallo, candied Jalapeno, cheddar, and mozzarella. Topped with lettuce and house-made pub cheese sauce. Served with salsa and sour cream.

Add Guacamole: \$4

Add grilled chicken, spicy beef, or vegetarian protein: \$7.