

CANAPES

PASSED OR STATIONARY

Priced per person, per hour

Selection of 4 \$20

Selection of 6 \$27

Selection of 8 \$34

COLD

DEVILED EGGS (GF)

HOUSE MADE RICOTTA
Aged Balsamic, Toast

AVOCADO ON TOAST
Tomato Confit, Capers

PUMPKIN ON TOAST
Cheddar Cheese, Pecan, Scallion

WHIPPED GOAT CHEESE
Beet Tartar, Croutons

SALMON RILLETTÉ
Pickled Cucumber Cup

STEAK TARTAR +\$5
Truffle, Mint, Sourdough

HOT

VEGETABLE SAMOSA

Curried Mixed Vegetables, Pastry Shell,
Pineapple Chutney

DEVILS ON HORSEBACK
Medjool Dates, Stilton, Bacon

BEER BATTERED COD
Tartar Sauce

PIGS IN A BLANKET +\$8
Dijon Mustard

SHAKESPEARE SLIDER
Pickle & Cheddar

SHAKESPEARE TRUFFLE SLIDER +\$8
Pickle & Cheddar

SCOTCH EGG
Hard Boiled Egg, Tartar Sauce

SAUSAGE ROLL
House-made Chorizo Breakfast Sausage

WELSH RAREBIT
Toasted Sourdough

STATIONS

Replenished continuously for 3 hours

Priced per person

CHEESE & CHARCUTERIE

International & Domestic Cheeses,
Cured Meats, Dried Fruit, Assorted Nuts
\$38

CRUDITE DISPLAY

Seasonal Fresh Vegetables, Housemade
Hummus, Naan
\$30

TOASTIES

Choice of 3
Housemade Ricotta, Aged Balsamic
Avocado & Tomato Confit, Capers
Pumpkin, Cheddar Cheese, Pecans,
Scallions
Whipped Goat Cheese, Beet Tartar, Croutons
Welsh Rarebit, Toasted Sourdough
Steak Tartar, Truffle, Mint, Sourdough +\$5pp
\$38

PUB FARE

Choice of 3
Shakespeare Sliders
Sausage Rolls
Pigs in a Blanket
Scotch Eggs
Mini Chicken Jubilee Sandwiches
Truffle Sliders +\$10
\$42

HARVEST STATION

Create your own salad bar
\$30

Choice of 2

Mixed Lettuces, Romaine, Iceberg, Kale,
Spinach

Choice of 3

Cucumbers, Carrots, Tomatoes, Celery,
Brussel Sprouts, Edamame, Red Onion,
Asparagus, Peppers, Broccoli, Mushrooms,
Corn, Purple Cabbage, Chickpeas

Choice of 3

Apple, Mandarin Oranges, Strawberries,
Blueberries, Craisins, Candied Pecans,
Almond Slices, Sunflower Seeds, Pumpkin
Seeds, Feta Cheese, Goat Cheese, Shredded
Cheddar Cheese

Choice of 2

Red Wine Vinegar, Ranch, Blue Cheese,
Balsamic Vinaigrette, Caesar

Enhanced Toppings (+\$5 each)

Butternut Squash, Pomegranate, Avocado,
Artichoke Hearts, Hard Boiled Eggs, Quinoa,
Farro

Add Grilled Protein

Chicken +\$10, Salmon +\$15, Shrimp +\$15,
Steak +\$20, Tofu +\$10

STATIONS

Replenished continuously for 3 hours

Priced per person

FISH & CHIPS

Beer Battered Cod, Triple Cooked Chips
\$45

BANGERS & MASH

Homemade Sausage, Yukon Gold
Mashed Potatoes, Onion Gravy
\$45

PUB CLASSIC SIDES

Choice of 2
Minted Mushy Peas
Sautéed Spinach
Bubble & Squeak
Yukon Gold Mashed Potatoes with
Sour Cream, Bacon, Broccoli,
Scallions
\$38

DESSERT STATIONS

Replenished continuously for 3 hours

Priced per person

DESSERT BAR

Choice of 3
Sticky Toffee Pudding
Apple & Cranberry Crumble
Chocolate Pudding
Bakewell Tart
Assorted Cookies & Brownies
\$30

ICE CREAM SUNDAE BAR

Vanilla & Chocolate Ice Cream,
Whipped Cream, Maraschino Cherries,
Assorted Toppings
\$30

PLATTERS

Priced per platter
Not replenished

STARTERS

Serves 10 - 15 people

CHEESE \$150

CHEESE & FRUIT \$120

CRUDITE \$80

CHARCUTERIE \$170

SEASONAL SALAD \$80

HUMMUS & GRILLED NAAN \$100

GOAT CHEESE MARMALADE \$95

SIDES

Serves 10 people

BUBBLE AND SQUEAK \$50

YUKON GOLD MASH \$50

MINTED MUSHY PEAS \$50

MIXED GREENS \$50

Lemon dressing

MAINS

20 pieces

SHAKESPEARE SLIDERS \$150

TRUFFLE SLIDERS \$200

SAUSAGE ROLLS \$120

House-made Chorizo Breakfast Sausage,
Smoked Garlic Mayo

PIGS IN A BLANKET \$90

Dijon Mustard

SCOTCH EGGS \$180

MINI ORDERS OF FISH & CHIPS \$220

CHICKEN JUBILEE SANDWICH \$130

LUNCH/DINNER PRIX FIXE

Served Plated or Buffet Style

Lunch \$65 per person**Dinner** \$85 per person**STARTERS***Select 2***SOUP OF THE DAY****SCOTCH EGG**

Tartar Sauce

HOUSE MADE RICOTTAOven Dried Rosemary and Thyme,
Aged Balsamic, Sourdough Toast**WELSH RAREBIT**Grain Mustard, English Cheddar,
Guinness, Country Sourdough Toast**CAESAR SALAD****FRIED CALAMARI**Marinara Sauce, Sriracha Mayo,
Fresh Lemon**SALMON RILLETTÉ**

Pickled Cucumber Cup

STEAK TARTAR +\$5

Truffle, Mint, Sourdough

MAINS*Select 2 for Lunch; Select 3 for Dinner***CHICKEN CAESAR SALAD**Romaine Hearts, Rosemary Crouton,
Marinated Anchovy, Shaved Parmesan (V)
Sliced Grilled Chicken**Alternative Proteins:** Salmon +\$5pp;
Shrimp + \$5pp; Steak + \$10pp**SHAKESPEARE BURGER**Stilton or Cheddar Cheese, Bacon,
Triple Cooked Chips**SALMON BURGER**Red Pepper & Mustard Seed Relish,
Avocado & Cilantro, Mesclun Greens**TRUFFLE BURGER +\$10pp**Truffle, Cheddar Cheese, Pickles,
Triple Cooked Chips**FISH & CHIPS**

Beer Battered Cod, Triple Cooked Chips

BANGERS & MASH

Onion Gravy

ROASTED RAINBOW TROUT +\$10pp**STEAK AU POIVRE +\$20**NY Striploin Sauteed with Crushed Black
Pepper
Green Peppercorn Sauce, Triple Cooked
Chips

LUNCH/DINNER PRIX FIXE

PIES

Available as a Starter or Main

SHEPHERD'S PIE

Braised Lamb Shoulder, Thyme, Root Vegetable, Mashed Potatoes (Vegan Option Available)

CURRIED CHICKEN & POTATO PIE

White & Dark Meat, Tomato, Ginger, Garlic, Tamarind, Southern Indian Style Curry

CURRIED PORK VINDALOO PIE

Pork Shoulder, Tomato, Ginger, Garlic, Chipotle, Chili

STEAK & MUSHROOM PIE

Red Wine Braised Short Rib, White Mushroom

SIDES FOR THE TABLE

Select 2

SAUTEED SPINACH

MIXED GREENS

MINTED MUSHY PEAS

TRIPLE COOKED CHIPS

MASHED POTATOES

BUBBLE & SQUEAK

DESSERTS

Select 2

BANOFFEE PIE

Toffee

STICKY TOFFEE PUDDING

Housemade Whipped Cream or Vanilla Ice Cream

APPLE & CRANBERRY CRUMBLE

Housemade Whipped Cream or Vanilla Ice Cream

CHOCOLATE PUDDING

Housemade Whipped Cream

BAKEWELL TART

Housemade Whipped Cream or Vanilla Ice Cream

ASSORTED COOKIES & BROWNIES

DRINK PACKAGES

Priced per person, per 3 hours

BEER & WINE

All beer, house wine & soda
\$56
+ \$10 each additional hour

STANDARD OPEN BAR PACKAGE

All Beer, House Wine, Well Drinks & Soda
1 Signature Cocktail
\$78
+ \$18 each additional hour

PREMIUM OPEN BAR PACKAGE

All Beer, House Wine, Premium Spirits, & Soda
(Excludes Top Shelf)
\$105
+ \$25 each additional hour