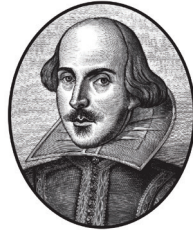


Dinner Menu



5.30pm - 11pm

The Shakespeare

NEW YORK CITY

STARTERS

SOUPS

London particular 8

Split pea, mint, braised ham hock, cheddar cheese

Chicken and vegetable soup 8

Horseradish dumplings

Roasted Jerusalem artichoke and garlic soup 8

Crispy shallots, chokes, thyme leaves

SHELLFISH & OYSTERS

Pint of prawns 16

Lemon mayonnaise, cocktail sauce

Dressed Jonah crab 18

Lemon chervil mayonnaise, cocktail sauce

Oysters of the day MP

Pickled beetroot and horseradish mignonette

SALADS

Brussel sprouts, watercress and kale salad 13 / 19

English cheddar, crisp bacon, pickled onions, boiled egg, spicy anchovy and parmesan dressing

Butter lettuce salad 11 / 17

Pomegranate seeds, honey crisp apples, Stilton, spiced walnuts, honey vinaigrette

Mixed green salad 9 / 14

Mixed green leaves, dandelion, celery, scallions, cucumber, lemon vinaigrette

Pear, endive and frisee salad 12 / 18

Red and yellow endive, smoked bacon, sour dough croutons, grated cheddar, Colman's mustard vinaigrette

Roasted carrot and beetroot salad 11 / 17

House made ricotta, red and green oak salad leaves, pistachios, orange dressing

SIDES 8

Triple cooked thick cut chips

Yukon mash

Bubble and squeak

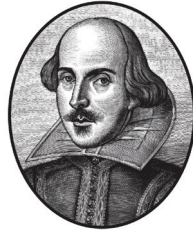
Roasted brussel sprouts with chestnuts and bacon

Braised red cabbage

Roasted carrots and parsnips

Cauliflower cheese with Stilton and hazelnuts

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MAINS

Beans on toast 15

An English classic, butter beans, tomato, hot buttered toast, fried egg

Bangers and Mash 17

Meyers of Keswick Cumberland sausages, mashed potatoes, onion gravy

Warm roast beef sandwich 17

Roast beef, watercress salad, horseradish vinaigrette & mayonnaise, beef gravy,

House blend burger

Aged NY strip, skirt, short rib and chuck 19

Cheddar, smoked bacon, Brooklyn brine pickles, Churchill's sauce, triple cooked thick cut chips

Macaroni cheese 15

Braised ham hock, English cheeses

Clams, bacon and beer spaghetti 21

Tomato shallot sauce, smoked bacon, red chili

Fish and chips 22

Beer battered cod, triple cooked thick cut chips, tartar sauce

Mussels 20

Roasted peppers, cherry tomatoes, white wine, lemon, grilled sourdough

Pan fried trout fillet 25

Braised ham hock, leeks, green lentils, parsley sauce

Crisp cider glazed pork belly 24

White bean stew, pork sausage, natural jus

Steak and chips 28

Grilled beef shoulder tender, watercress salad, triple cooked thick cut chips, steak butter

Traditional roast chicken 23

Brined and roast free range chicken, pork, sage & onion stuffing, bread sauce, bacon rolls, fingerling potatoes, cipollini onions, natural chicken jus

PIES

Lamb shepherd's pie 19

Mashed potatoes, cheddar cheese, root vegetables

Braised beef short rib and kidney suet pudding 20

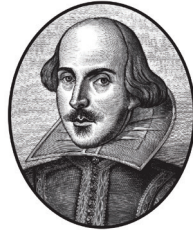
Red wine, root vegetables, beef gravy

British charter pie 18

Braised chicken, ham hock, oyster mushrooms, grain mustard, smoked bacon, suet and ruff puff pastry

All pies come with a choice of triple cooked thick cut chips or Yukon gold mash

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SWEETS & PUDS

Sticky toffee date pudding 9

Toffee rum sauce, sticky toffee ice cream

My Mum's frozen lemon mousse 8

Vanilla, lemon, English digestive biscuit, lemon curd

British treacle tart 8

Golden syrup, black treacle, lemon, almonds, burnt butter

Steamed chocolate sponge with ginger and Guinness 9

Chocolate and caramel sauces, milk chocolate ice cream

Banoffee trifle 9

*Graham cracker cookies, bananas, butterscotch and chocolate puddings,
brown sugar pastry cream*

Cambridge Burnt cream 7

Vanilla custard, crunchy caramel topping

Rhubarb and custard ice cream sundae 9

Oat crumble, Devon cream, rhubarb ice cream, almond cream

Marianne's Milk Chocolate and Sea Salt Tart 9

Milk chocolate, caramel, sea salt