

Openers

<i>Chips or Crisps (Traditional, Fire, Garlic or Cajun)</i>	4
Hand cut Kennebeck hybrid double fried potatoes or thinly cut russet potatoes fried to order. Fire, Garlic or Cajun add \$2. Popular additions are curry, gravy, blue cheese crumbles \$2 each.	
<i>Craft Charcuterie and Cheese Platter</i>	15
A changing assortment of cheeses and house smoked meats. See special menu for current selection	
<i>TR Natural Prime Rib Sliders</i>	8
Our hand shaved all natural prime rib with caramelized onions and provolone	
<i>Irish Nachos</i>	8
Our hand cut chips or crisps topped with cheddar and jack cheese, bacon, sour cream and chives	
<i>Scotch Egg</i>	7
Two hard boiled eggs wrapped with English Banger sausage meat and fried	
<i>Chile Poppers</i>	8
Your choice of jalapeños or habañeros(very hot!) stuffed with pepper jack cheese and bacon	
<i>Chicken Tenders</i>	10
Hand breaded in spiced flour.	
<i>Mozzarella Sticks</i>	8
Hand breaded in Italian breadcrumbs	
<i>Sampler platter</i>	10
Chile poppers, chicken tenders and mozzarella sticks on one plate	
<i>Chicken Wings</i>	8 for \$10 12 for \$12
Our signature breaded double cooked wings. Your choice of buffalo, Guinness BBQ, Ivan's Revenge(very hot)	

Soups and Salads

<i>Soup</i>	Soup of the day	Market
<i>French Onion Soup</i>		4cup/7bowl
<i>House Salad</i>	Mixed greens, carrots, grape tomatoes, croutons	3 sm 5 lg
<i>Cobb Salad</i>	Mixed greens tossed in ranch with turkey, bacon, blue cheese crumbles, hard boiled egg, and tomatoes	10
<i>Caesar Salad</i>	Chopped Romaine, house made croutons, parmesan cheese. Add chicken for \$3 Salmon for \$7.	6
<i>Wedge Salad</i>	Iceberg wedge topped with crumbled blue cheese, bacon, chives, cherry tomatoes and blue cheese dressing	8
<i>Seasonal Craft Salad</i>	Check our special list!	Market

Specialty Burgers

Substitute chicken or Boca for no extra charge
Substitute a Kobe style burger for \$3
Served with chips, crisps or mash

<i>The Parliament Burger</i>	Kobe style beef, black truffle cheese, Pancetta, crispy shallot rings, perfection	14
<i>Stout Burger</i>	Bacon, Guinness BBQ Sauce, roasted jalapeno, onion rings, cheddar cheese	11
<i>Sunrise Burger</i>	Over easy egg, hollandaise sauce, cheddar ,onion	10
<i>Spicy Burger</i>	Pepper Jack Cheese, stuffed jalapeños, spicy ranch	11
<i>Bacon and Blue</i>	Applewood smoked bacon and blue cheese, sautéed mushrooms and garlic mayo	11
<i>Half Pound Burger</i>	Angus chuck burger with your choice of cheese.	8

18% Gratuity for Parties of 6 or More \$2 Split Charge

***Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.**

Sandwiches

Served with chips, crisps or mash

<i>Corned Beef Sandwich</i>	9
Roasted and thinly sliced corned beef with grilled onions on rye bread Add sauerkraut, thousand island and swiss cheese to make a Reuben for \$2 more	
<i>Philly Cheesesteak</i>	12
Thinly cut and chopped USDA choice ribeye with cherry peppers, onions and your choice of Provolone or cheez whiz	
<i>French Dip</i>	10
Paper thin roast beef simmered in au jus served on a bun with swiss cheese	
<i>Turkey Club</i>	9
Triple decker with turkey, bacon, American cheese, lettuce and tomato.	
<i>Veggie Sub</i>	8
Grilled zucchini, roasted peppers, tomato, lettuce provolone, vinaigrette	
<i>Epic Grilled Cheese</i>	10
White truffle cheese, goat cheese, aged cheddar and heirloom tomato on parmesan encrusted bread	
<i>Cornish Pasty</i>	9
Ground beef and assorted vegetables in a puff pastry shell covered with gravy	

UK Entrees

<i>Fish and Chips</i>	12
San Diego's Best! A large fillet(s) of Alaskan cod dipped in traditional lager beer batter Add \$6 for an extra piece(s)	
<i>Bangers and Mash</i>	11
Two juicy pork sausages served with lashings of gravy. Served with mash and mixed vegetables.	
<i>Tikka Masala</i>	14
A savory Indian delight. A mild curry served over Basmati rice or chips. Your choice of chicken, tofu or Boca	
<i>Vegan Curry</i>	11
Your choice of Boca or tofu, mild curry, and mixed vegetables served over rice or chips	
<i>Cottage Pie</i>	13
An English classic. Seasoned ground beef simmered with carrots, peas, onions and Newcastle Brown Ale. Topped with mash and cheese.	
<i>Corned Beef and Cabbage</i>	12
Guinness simmered corned beef served with boiled cabbage and mash.	

Craft Entrees

<i>Imperial Stout Pot Roast</i>	13
Chuck Roll braised in carrot, onion, celery, shallots, garlic, braised potatoes and imperial stout. Served with grilled bread	
<i>Beer Roasted Chicken</i>	12
One half of a free range chicken seasoned and roasted in a pale ale. Served with sautéed veggies and bacon cheddar mash.	
<i>Beer Blanc Grilled Salmon</i>	16
Fresh wild salmon grilled and topped with a sour ale beer blanc sauce. Served over rice pilaf and a side of sautéed veggies.	
<i>Ribeye</i>	17
USDA Choice humanely raised 10oz steak drizzled with a caramelized shallot and porter reduction with horseradish mash and veggies	
<i>Prime Rib (Friday Dinner Only)</i>	19(10 oz)
Slow Roasted USDA Choice humanely raised prime rib with horseradish mash, veggies, Yorkshire pudding	
<i>Smoked Lamb Dinner (Saturday Dinner Only)</i>	15
A slow smoked and roasted lamb leg that is thickly sliced and served with veggies, garlic mash and a Yorkshire pudding.	

18% Gratuity for Parties of 6 or More \$2 Split Charge

***Warning: Consuming raw or undercooked meat, poultry, seafood,
shellfish and eggs may increase the risk of food borne related illness.**