

Lunch

AN ENGL"ISH" PLACE FULL OF STOKE & CHARM
EXECUTIVE CHEF SHELLIE ROBINSON



California English
A CONCEPT BY RICHARD BLAIS

FIRST BITES

Hot Scotch Egg | 13

perfect egg, banger sausage, whipped honey

Stadium Style Hand Pie | 14

ale braised short rib, root vegetables

Truffle Chips | 12

curry ketchup, (add Ritchie's Ranch +2)

WEE PLATES

Charred Baby Carrots | 14

muhammara, chimichurri

Melon & Prosciutto Toast | 16

compressed melon, fig, ricotta, hot honey

Coconut Miso Aguachile | 16

hamachi, yuzu, chili crunch, leeks

Roasted baby Beets | 16

salsa macha, cotija, peanuts, orange

SALADS

ADD: Chicken 7 • Salmon 10 • Steak 13

Green Goddess Caesar | 15

romaine, croutons, parmesan, herb dressing

English Cobb Salad | 17

veggies, bacon, egg, blue cheese,
mustard tarragon vinaigrette

SIDES

Chips | 10

House Salad | 6

Seasonal Scones | 10

add bacon butter +2

HANDHELDS

Lobster Roll | 28

chilled lobster, lemon herb creme, greens, artisan roll

Crispy Fish Sando | 16

ale battered cod, chili crunch aioli, slaw, crisps

Hot Crispy Chicken Sando | 18

pickles, whipped honey, parm-thyme scones, chips

So-Cal Smash Burger | 19

lettuce, tomato, fried onion, pickle, cheese, guac, chips

English Dip | 21

shaved prime rib, horsey cream, au jus, mustard seed aioli

MAINS



FISH & CHIPS | 29

battered cod, smashed peas, curry ketchup,
avocado tartar, malt vinegar, pearl onions

Harvest Bowl | 17

grains, blue cheese, apple, walnut, orange-honey vin

Ahi Poke Bowl | 22

tuna, sushi rice, avocado, cucumber, spicy mayo, eel sauce

Red Curry Cauliflower | 19

coconut rice, lentils, shishito peppers

Faroe Island Salmon | 29

enoki mushroom, parsnip puree, soy glaze

"Pinkies Up" Penne | 23

mushrooms, red wine, kale, parmesan

BBQ Brick Chicken | 28

sweet & smoky bbq sauce, pickled veg, shell pasta salad

Butcher's Steak | 34

chimichurri, broccolini, shallots, horsey sauce, chips

Dinner

AN ENGL"ISH" PLACE FULL OF STOKE & CHARM
EXECUTIVE CHEF SHELLIE ROBINSON



California English
A CONCEPT BY RICHARD BLAIS

FIRST BITES

Hot Scotch Egg | 13

perfect egg, banger sausage, whipped honey

Stadium Style Hand Pie | 14

ale braised short rib, root vegetables

Parmesan + Thyme Scones | 10

butter & sea salt, (add bacon butter +2)

WEE PLATES

Melon & Prosciutto Toast | 17

compressed melon, fig, ricotta, hot honey

Coconut Miso Aguachile | 22

hamachi, yuzu, chili crunch, leeks

Ahi Tostada | 23

spicy tuna, crispy sesame leaf,
caramelized pineapple yolk

FROM THE GARDEN

ADD: Chicken 7 • Salmon 10 • Steak 13

Green Goddess Caesar | 16

romaine, croutons, parmesan, herb dressing

Harvest Greens | 17

apples, walnuts, raisins, blue cheese,
orange honey vinaigrette

Charred Baby Carrots | 14

muhammara, chimichurri

Roasted baby Beets | 16

salsa macha, cotija, peanuts, orange

MAINS



FISH & CHIPS | 34

battered cod, smashed peas, curry ketchup,
avocado tartar, malt vinegar, pearl onions

Red Curry Cauliflower | 21

coconut rice, lentils, shishito peppers

So-Cal Smash Burger | 19

lettuce, tomato, fried onion, pickle, cheese, guac, chips

Faroe Island Salmon | 31

enoki mushroom, parsnip puree, soy glaze

"Pinkies Up" Penne | 23

mushrooms, red wine, kale, parmesan

BBQ Brick Chicken | 32

sweet & smoky bbq sauce, pickled veg, shell pasta salad

Ale Braised Short Rib | 34

slow braised, proper potato puree, root vegetables

Butcher's Steak | 34

chimichurri, broccolini, shallots, horsey sauce, chips

PRIME RIB | 55pp



King Richard's "Proper Roast"

whiskey mushrooms, roasted potatoes,
horsey cream, au jus, yorkshire pudding

*LIMITED AVAILABILITY

SIDES

House Salad | 8

Yorkshire Pudding | 4

Chips | 10

add truffle +2



COCKTAILS

Berry Bramble vodka, berry cordial, mint, citrus | 15

Sangria wine, hibiscus liqueur, berry cordial, citrus | 15

Dragon Margarita tequila, dragon fruit, citrus, jalapeno | 16

Dapper Daiquiri rum, aperol, strawberry, grapefruit, lemon-lime | 17

London Fog gin, bergamot, strawberry, citrus, elderberry bubble | 19

Garden Party tequila, mezcal, cucumber, mint, lemon-lime, serrano | 16

Tai One On white rum, pineapple, orgeat, citrus, dark rum float | 16

New Chap earl grey bourbon, demerara, ango & peach bitters | 17

The Gent bourbon, amaro, grand marnier, luxardo, absinthe | 17



MOCKTAILS | 9

Mint Condition strawberry, orange, mint, club soda

Lavender Lemonade lavender syrup, citrus, sparkling

Baby Dragon dragon fruit, citrus, grapefruit soda



WHEN THE SPIRIT MOVES YOU
HERE'S A LIST OF OUR SPIRITS

DRAFT BEER | 9

Feature Beer | rotating seasonal feature

Lager Societe Light Beer, San Diego | 4.5 ABV

Pale Ale Alesmith .394, San Diego | 6.0 ABV

Red Ale Smithwick's, Kilkenny | 4.5 ABV

IPA Weekend Vibes, San Diego | 6.8 ABV

Stout Guinness, Dublin | 4.2 ABV

BOTTLES & CANS | 8

Seasonal Kombucha Juneshine, San Diego | 6 ABV

Hard Cider Strongbow, England | 4.5 ABV

Pilsner Heineken, Amsterdam | 5 ABV

Brown Ale New Castle, England | 4.7 ABV

Hazy IPA Sierra Nevada, California | 6.7 ABV

Oatmeal Stout Samuel Smith, San Diego | 5.0 ABV

WINE

Champagne | 22/85
Veuve Clicquot, France

Prosecco | 13/50
Avisi, Italy

Chardonnay | 13/50
Rickshaw, Sonoma County

Sauvignon Blanc | 14/54
Le Grand Caillou, France

Rosé | 14/54
The Pale, France

Pinot Noir | 14/54
Sea Sun, Suisun Valley

Petite Sirah | 15/58
Daou Pessimist, Paso Robles

Cabernet | 19/85
Caymus, California

Cabernet | 15/58
Liberty School, Paso Robles