



Buckshee Menu

Monday Night

2007

Ale Specials

\$1 Off Pint Drafts

\$10 Pelican Ale Pitchers

Starters (From 4pm until 9pm)

Guinness Beef Stew \$8

Beets and Watercress Salad with Goat Cheese, Walnuts and Balsamic Vinaigrette **\$6**

Mixed Green Salad with Cucumber, Tomatoes and Honey-Red Wine Vinaigrette **\$5**

Soup of the Season \$5

1/2 Plates (From 4pm until 9pm)

Fish & Chips with Lemon Rémoulade, Malt Vinegar and Fries **\$8**

Banger and Mash, English Sausage with Spicy Pub Mustard, Mashers and Sweet Peas **\$5**

Breaded Dungeness Crab and Cod Cake with Tartar Sauce, Lemon, Herbs and Chips **\$5**

Portabella Mushroom Tartlet with Stilton Cheese and Au Jus **\$4**

Entrees (From 5:30pm until 9pm)

Prime Rib with Red Potatoes, Carrots, Onions, Beets, Yorkshire Pudding and Horseradish **\$29**

Beef Wellington, Wrapped in Pastry, with Beets, Onions, Potatoes, Duck Liver and Wild Mushrooms **\$29**

Slow Roasted Shank of Lamb with Orange Glaze, Vegetable Roast and Mash **\$22**

Blackthorn Hen Tandori with Yogurt-Mint Sauce and Chutney, Over Steamed Basmati Rice **\$17**

Pan Roasted Salmon with Fingerling Potatoes, Roasted Kale and Mustard Sauce **\$21**

Ale Steamed Mussels with Herbs Butter, Kale and Fries **\$15**

Spicy Yellow Vegetable Curry with Basmati Rice, Yogurt-Mint Sauce and Chutney **\$15**

Sides

Mixed Vegetables **\$4**

Mash potatoes **\$3**

Fries **\$3**



Desserts \$5

Bread Pudding

Hot Almond and Apple Crisp

English Sherry Trifle

Chocolate Cake