

The Black Shire Pub

511 Talbot St. London 519-433-7737 www.blackshire.ca



Soup

Organic Roasted Sweet Potato and Curry

Locally sourced organic sweet potatoes slowly roasted then blended with curry and spices GF VV \$5.00

Brown Ale Chili

Ontario AAA beef and rich brown ale marry with spices in this bold chili. Topped off with grated cheddar and a dollop of sour cream GF \$7.00

Salads (entree sized)

Zesty Chicken and Romaine

Our Ontario version of a traditional caesar topped with Monforte Tomme cheese \$12.95

Potato Chevre Cobb Salad

Ontario new potatoes, green onions, Monforte Chevre, crumbled bacon and Ontario quail eggs with a creamy dill ranch dressing \$12.95

Poppy Seed Chicken Salad on Greens

Chopped chicken, celery, green onion and summer beans all tossed in a honey poppy seed dressing served on crisp greens \$12.95

Garden Harvest Grilled Vegetable and Bean Salad

Assorted grilled vegetables tossed with a hint of sesame oil, a dash of spice and 5 bean medley served on a bed of quinoa VV \$9.50

a little more...

Monforte tomme or chevre \$2.00
Grilled chicken \$3.00
Toasted baguette / GF crackers \$1.00

Appetizers

Apricot Ale Mussels

PEI mussels drenched in apricot ale then steamed with onion, garlic and butter. Served with crusty bread \$12.00

Chevre Tartlette with Tomato Plum Jam

Monforte chevre, chive essence and spices baked into a pastry shell and served with tomato plum jam \$8.95

Red Neck Spring Rolls OR Cippins

Our porter braised pulled pork is stuffed into a crispy spring roll wrapper. Served with spicy mustard dip OR our traditional cheese filled cippins with maple tamari dip \$8.45

Scotch Eggs

A twist on the traditional scotch egg, we use quail eggs from a local supplier. Served with a creamy dill ranch for dipping \$9.00

Flight of Meatballs

Two beef balls, two turkey balls, two lamb balls served with accenting sauces \$9.95

to share...or not to share...

Duck Pastrami and Pate Plate

Seasoned and thinly sliced Ontario farm raised duck pastrami served alongside our house made porter pate with crusty bread and house made yellow tomato chutney \$12.50

Cheeses From Your Hood

We love Monforte dairy and we think you should too. This amazing little dairy, just down the road in Stratford, specializes in the most beautiful and delicate goat cheeses. We have chosen a fall selection for you to enjoy and paired it with a selection of our house made chutneys and preserves along with crusty bread \$15.95