

THE JUNE CORK PUB

A TRUE BRITISH PUB - SINCE 2020

STARTERS

GAELIC ROLLS

Corned Beef, sauerkraut, house made thousand island for dipping

10.5

SAUSAGE ROLLS

Sausage wrapped in puff pastry with house made bourbon honey mustard

10

PRETZELS

Three warm pretzels served with beer cheese and grain mustard for dipping

10

MUSSELS

Classic prep, Blue Mussels, garlic, white wine, and cream. Served with a crusty baguette

13

SCOTCH EGGS

Quail Eggs wrapped in sausage, breaded and flash fried, Served with rep pepper jam

9

ENGLISH CURDS

Deep fried cheeses, fries, and gravy

10.5

PULLED PORK EGG ROLLS

Beer braised pork, smoked cheddar, BBQ ranch for dipping

10

WINGS (6 OR 12)

Served with celery and carrots and tossed with your choice of Garlic Parmesan, Bourbon honey mustard, Mild, BBQ, Curry, Salt & Vinegar, Cajun or Dry rub - w/ Ranch or Bleu Cheese

12/19

TENDERS

5 large hand breaded tenders served with your choice of the wing sauces

12

SOUP & SALAD

CULLEN SKINK (CUP OR BOWL)

A smoked haddock soup from the town of Cullen in North East Scotland. Hearty, creamy, and wholesome - it blows chowder out of the water

6.5/11

CAESER

Boston lettuce, house made Caesar dressing, shaved parmasean, and garlic bread crumbs (add protein)

12

HOUSE SALAD

Mixed greens, tomato, cucumber, red onion, with your choice of dressing (add protein)

11.5

BEET SALAD

Pickle roasted beets, mixed greens, pickled red onion, cucumber, crispy shallots, double Gloucester stilton with Balsamic

14

ADD - ONS

Chicken Breast

5

Fish

5.5

Pulled Pork

6

Roast Beef

6.5

Corned Beef

7

*Gluten Free and Vegan options available
Notify servers of any allergies*

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HANDHELDS

FISH SANDWICH 13.5

Beer battered cod on a toasted potato bun with lettuce, tomato, pickle, red onion and house tartar

CHICKEN SANDWICH 15

Grilled Chicken dressed in garlic and rosemary with lettuce, tomato, and onion, and onion roll

PUB BURGER 14.5

8oz burger, smoked cheddar, truffle aioli, lettuce, tomato, onion, and pickle

ENGLISH DIP 16

Shaved beef smothered with caramelized onions and topped with horseradish cream, au-Jus for dipping

CORNISH PASTIE 15

Moroccan spiced ground lamb and beef sauteed with carrots, onion, celery, seasoned vegetables, wrapped in a flaky pastry

VEGETARIAN PASTIE 14

Moroccan spiced mushrooms, eggplant, seasonal vegetables, wrapped in a flaky pastry

REUBEN SLIDERS 15

Corned beef, sauerkraut, swiss, and house made thousand island dressing

PULLED PORK SLIDERS 14

Beer braised pulled pork, BBQ sauce, and smoked cheddar cheese

FISH TACOS 14

Cod - fried or blackened with cilantro lime, mild curry, togarashi spices

MAINS

FISH & CHIPS 16.5/21

Fresh Cod-beer battered, blackened, or baked, served with mashed, english peas, fries, and house tartar

SHEPHERDS PIE 16.5

Lamb and ground beef, house-made creamed corn, mashed, and topped with brown gravy

BANGERS & MASHED 17

English style pork sausage, served with caramelized onions, red bliss mashed, and topped with brown gravy

SWEET POTATO FLATBREAD 16

Chipotle chicken, swiss and mozzarella cheese, red onion, garlic oil glaze, on a sweet potato flatbread topped with a BBQ drizzle

CHICKEN TIKKA BOWL 17

Chicken braised with vegetables and spices, served with jasmine rice or fries

GARLIC ROSEMARY CHICKEN 18

Grilled Chicken dressed in garlic and rosemary with jasmine rice, and seasonal vegetable

HOUSE STEAK TIPS 18

8oz house marinade or bourbon bbq steak tips with, mashed or jasmice rice and seasonal vegetable

Handhelds served w/ crisps and pickle. Sub: Fries 1.5, Cajun fries 2, Truffle fries 3, Curry fries 3, Onion Rings 2, Salad 3