

Start & Share

Poutine..... \$13.00

House-cut fries with Canadian cheese curds and smothered in our rich house-made onion gravy.

ADD - Braised Beef or Pulled Pork \$6

Chicken Wings..... \$19.50

1lb of crispy chicken wings. BBQ, franks redhot, honey garlic, caribbean jerk, teriyaki, lemon pepper, or salt & pepper. Served with veggie sticks and ranch dip.

3 Mini Beef And Yorkies..... \$16.00

Slow braised beef piled high on house made yorkshire pudding with rich onion gravy and drizzled with horseradish cream.

Chicken Fingers..... \$18.00

Lightly breaded chicken strips fried to a golden brown. Served with house cut chips and plum sauce for dipping.

Samosas (4)..... \$17.00

Our most treasured appetizer pastries. Served with mango puree and curry aioli. Choice of beef or vegetarian.

Pub Nachos.....\$22.00

Tri-coloured tortilla chips layered with spring onions, fresh tomatoes, jalapeños, cheddar and jack cheese. Served with both salsa and sour cream.

ADD - Chicken, Braised Beef or Pulled Pork \$6

ADD - Extra Cheese or Guacamole \$4.5

Grilled Korean Style Short Ribs..... \$21.50

Marinated thin cut on the bone short ribs grilled with a ginger teriyaki glaze. Served with a crisp apple-cabbage slaw and toasted sesame seeds.

Scotch Eggs.....(1) \$8.50.....(2) \$16.00

Medium boiled egg, wrapped in ground pork sausage then breaded and fried crispy. Served with house made pickles and mustard.

KP Scampi & Chips *New\$20.00

A basket of house cut fries mixed with a 1/2 lb of crispy breaded shrimp served with sriracha aioli and a classic cocktail sauce.

PEI Mussels & Frites *New\$22.00

1 lb of fresh PEI mussels steamed with white wine and red onions, finished with a thai green curry cream, fresh tomatoes and green onions. Served with sliced baguette.

Soups & Salads

Weekly Soup.....\$12.00

Chefs creation, served with warmed baguette.

Ale & Onion Soup..... \$13.00

Piping hot beef broth with caramelized onions, topped with crostini, layers of melted swiss cheese.

Mixed Field Greens..... \$16.50

A blend of fresh greens with cucumbers, red onions, and cherry tomatoes. Tossed in our dijon vinaigrette. Finished with almonds and feta cheese. Served with garlic baguette.

Classic Caesar (Sub Kale).....\$18.00

Crisp romaine or kale with seasoned croutons tossed in our house-made dressing, topped with fried capers and parmesan. Served with garlic baguette. **Add crispy bacon \$2.5**

Roma Tomato & Israeli Couscous....\$16.00

Ripe roma tomatoes and tender Israeli couscous dressed in white wine vinaigrette served with goat cheese cream, balsamic reduction and fresh parsley. ***New**

Add grilled or jerk chicken \$6

Extras

Vegetable Platter.....\$12.50

Basket House Cut Chips.....\$11.00

Add Gravy.....\$3.50

Basket Sweet Potato Fries.....\$13.50

Basket Onion Rings.....\$13.50



**JOIN US EVERY SUNDAY FOR OUR
SUNDAY ROAST**

Brunch served weekends 10:30-1:30

Large groups may be subject to a 18% autogratiuity

KP's Comfort Fares

Haddock & Chips.....\$19.00

In house beer battered haddock fillet served with house-cut chips, coleslaw, and tartar sauce. **Extra piece \$7.00**

Beef & Yorkshire Pudding..... \$21.50

Tender braised beef served on top of a house made Yorkshire pudding, with seasonal vegetables, roasted garlic mashed potatoes and finished with gravy.

Bangers & Mash..... \$20.00

Authentic Cumberland coiled bangers on a generous portion of our roasted garlic mashed potatoes with buttered peas, served with house-made onion gravy.

Shepherd's Pie..... \$20.00

Minced lamb and spring vegetables in a rich red wine gravy, piped with creamy mashed potatoes, then topped with cheese and baked to perfection. Add side salad \$4.5

Steak & Guinness Pie\$20.00

A rich classic slow cooked steak and Guinness stew filled with carrots, steak and potatoes. Capped with a flaky puff pastry top.

Chana Masala Curry *New..... \$19.00

A north Indian vegetarian curry, made with chickpeas, vegetables and tomatoes. Served on a bed of basmati rice and accompanied with house-made garlic naan and mango chutney.

House Made Gnocchi *New..... \$20.00

House made potato gnocchi with roasted mushrooms, sweet peas, green kale and crispy bacon in a white wine, parmesan cream sauce.

Crispy Pork Schnitzel.....\$24.00

A generous cut of pounded center cut pork loin breaded and fried crispy. Served with braised red cabbage, caraway spätzle and rich mushroom-onion gravy.

Liver & Onions..... \$19.00

A British pub favourite! Seared milk fed veal liver served with roasted garlic mashed potatoes, green peas and melted onion and balsamic butter sauce.

K.P Sandwiches & Burgers

All sandwiches and burgers come with a choice of house cut chips, soup, Caesar salad or field greens.

Substitute yam fries or onion rings add \$3.50, onion soup or poutine \$4.50

We offer gluten free bun for an additional \$3.5

Cheddar Bacon Club..... \$19.00

Crispy skin on chicken thigh smothered in cheddar cheese and bacon served with lettuce, tomato, aioli on a sesame brioche bun

Brit Sandwich..... \$17.50

Locally made English style back bacon, aged cheddar, fresh tomato, and branston mayo on a warm baguette.

Add fried egg \$2.50

Classic Reuben *New..... \$19.00

Montreal smoked meat, sauerkraut and melted swiss cheese between 2 slices of toasted rye bread and zesty house-made Russian dressing.

Beef Dip..... \$19.00

Shaved tender roast beef piled high on a warm baguette with a rich horseradish cream. Served with Au Jus for dipping.

Have it Bufford's style with cheddar cheese & bacon Add \$4

KP Burger.....\$19.50

8oz of our house ground beef chuck served with lettuce, tomato, pickles, mayo and grainy mustard.

Add cheddar, swiss, bacon, fried egg \$2.50 each item

Add caramelized onion, mushrooms, jalapeno \$1.50

Garden Burger..... \$18.00

A crispy vegetarian burger made with mushroom, chick pea and quinoa served with lettuce, tomato and fresh red onion, topped with melted aged cheddar cheese.

Monthly Feature Burger.....Market Price

Chefs monthly burger choice, ask your server for details.

Desserts

Sticky Toffee Pudding..... \$12.00

Served with vanilla ice cream and warm salted caramel.

Double Chocolate Trifle *New.....\$12.00

Decadent dark chocolate cake layered with white chocolate cream, raspberry coulis and fresh berries.

Feature Dessert Ask server for details\$12.00