

Snacks + Starters

Scotch Egg

Two halves of a soft-boiled egg wrapped in Carolina breakfast sausage + bread crumbs, gently deep-fried and served over house-made red pepper jelly

13

London Pub Pretzel

A giant-sized soft warm Pop + Peller pretzel served with stone-ground mustard, yellow mustard, and our famous house-made Guinness beer cheese

12

Loaded Guinness Chips

A heaping plate of French-fried "chips" smothered in house-made Guinness beer cheese + crispy chopped bacon, served with Hidden Valley Ranch

12

Tavern Wings

Ten assorted chicken drumettes + flappers tossed in your selection of sauce, served with celery spears and your choice of Hidden Valley Ranch or Chunky Blue Cheese

16

Anchor Buffalo

NY's original sauce that started it all

Pineapple Teriyaki

Legendary taste of the Hawaiian Islands

Thai Chili

Bangkok's famous sweet + sour sauce

Sweet Heat BBQ

A little bit of sweet + a little bit of heat

Tikka Masala

England's National Dish...on a wing!

Jamaican Jerk

The signature flavour of the Caribbean

Salad + Stew

Guinness Stew

Slow-roasted Guinness-braised beef stewed with potatoes, carrots, onions, celery, rosemary + bay leaves, served with house-baked Irish soda bread + real Kerrygold Pure Irish Butter

9

English Garden Salad

Our proprietary blend of fresh mixed greens topped with a variety of garden vegetables including English cucumbers, sliced carrots, red onions, diced tomatoes, tri-colour peppers + and a rotating selection of fresh regional produce hand-picked weekly by Scott + Amie of Hattie's Wholesale Produce

10

Give Your Salad A Protein Boost!

Add grilled chicken breast - 5

Add local Greentail shrimp - 6

*Consumer Advisory: Items contain ingredients that may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Sides

Batchelor's Irish Baked Beans

4

Teriyaki Broccoli

4

Mushy Peas

4

Basket of "Chips"

4

Redskin Mash

4

Old King Cole Slaw

4

Little Lads + Lasses

Fish + Chips, Jr.

with "chips" + tartare sauce

8

Shrimp Basket

with "chips" + cocktail sauce

8

Cheese Toastie

grilled sandwich with "chips"

8

Wagyu Slider

pint-sized burger with "chips"

8

Chicken Tenders

with "chips" + honey mustard

8

Little Brat

Irish banger with redskin mash

8

Sweet Endings

Sticky Toffee Pudding

The iconic British dessert! Sweet house-made English bread pudding cake topped with brown sugar toffee and a scoop of premium Madagascar vanilla bean ice cream

9

Bailey's Irish Cheesecake

Rich, creamy cheesecake made with Bailey's Irish Cream handcrafted in Kill Devil Hills by local pastry chef Becky Miller of Simply Sweet OBBX

9

Deep-Fried Mars Bar

The Scottish chip shop classic! A deep-fried imported Mars chocolate bar topped with chocolate, caramel, powdered sugar + vanilla bean ice cream

9

"From the British Isles

Roanoke

Island



LOST COLONY TAVERN

to the Barrier Islands"

It Takes a COLONY



Welcome to America's Oldest Mystery

Over four centuries ago, Queen Elizabeth I of England tasked explorer Sir Walter Raleigh with establishing a permanent English settlement in the Americas. After several unsuccessful attempts, the Roanoke Colony was founded in 1587 at Fort Raleigh, just three miles north of here on the eastern edge of Roanoke Island. Following the birth of his granddaughter Virginia Dare — the first European child born in the "New World" — expedition leader John White sailed back to England to resupply the settlement.

Delayed by England's war with Spain, White finally returned to Roanoke Island three years later in 1590 to discover that the colony had vanished. Four centuries later, the mystery of "The Lost Colony" continues to attract visitors from around the world to step back in time and experience the history here at the birthplace of America.

The Roanoke Colony, circa 2023

We wanted to honour the English history of Roanoke Island by establishing an authentic British tavern right here in Downtown Manteo. We asked ourselves, what would the Roanoke Colony be doing on this site in the 21st century had they not become "lost?" We imagine that they would be producing the traditional dishes of their homeland using fresh, locally sourced ingredients. So that's exactly what we decided to do, by creating a uniquely British dining experience featuring the food, beer + spirits of England, Ireland, Scotland and Wales along with a few local Outer Banks favourites.

Our Menu

Our food menu features many traditional dishes from Great Britain and the Republic of Ireland made with fresh local ingredients, alongside a selection of fresh local fish, shrimp, oysters and crab plucked from the waters surrounding Roanoke Island. While Fish + Chips in England is traditionally made with cod and haddock, which are prevalent in English waters, we've chosen to forego authenticity for freshness by sourcing 100% of our seafood from local sea harvesters in our commitment to support our community + local economy. In addition, we support numerous other Outer Banks small businesses to bring you the freshest local produce, barbecue, and desserts.

British Beer + Spirits

Our beer lineup features several locally brewed British and Irish-style ales handcrafted by Lost Colony Brewery in neighbouring Stumpy Point, along with a rotating selection of popular favourites from across the pond. And while we offer a select variety of many types of liquor, we specialise in handcrafting signature cocktails that feature the native spirits of the British Isles: Irish Whiskey, Scotch Whisky, and London Dry Gin.

Stroll Downtown With a Beer!

Before leaving, stop by our "Hop Shop" retail store next door and grab a beer, wine, cider or seltzer to enjoy as you stroll around and enjoy the many unique shops throughout Manteo's charming downtown "walking waterfront" (yes, it's legal). While you're there, check out our selection of apparel featuring incredible art designs that depict Outer Banks legends + folklore created by local artist Britton Ricketts!

Kick Back + Relax!

Settle in, relax, and enjoy your journey through history with the food + drinks of the United Kingdom and the Republic of Ireland along with the signature flavours of the Outer Banks. Your adventure "from the British Isles to the Barrier Islands" begins now, right here where America began more than four centuries ago. Cheers + Sláinte!



Tavern Specialties

"From the British Isles... Traditional Dishes From Across The Pond"

Bangers + Mash

Two juicy grilled Irish-style pork sausages over a bed of creamy redskin mashed potatoes, served with a side of our homemade mushy peas + a boat of authentic Bisto gravy

16

Tavern Pork Knuckle

A tavern-style ham hock slow-roasted to fall-off-the-bone, melt-in-your-mouth perfection, topped with spiced apple glaze and served with creamy redskin mash + teriyaki broccoli

26

Shepherd's Pie

A hearty pie of ground Welsh lamb, redskin mashed potatoes, lima beans, diced carrots, garden peas, sweet corn, green beans, Irish cheddar cheese, and real Bisto gravy

18

Cottage Pie

Ground Wagyu beef, mash, lima beans, carrots, peas, corn, green beans, Irish cheddar + Bisto gravy. Substitute the ground beef for ground Impossible Burger for an unbelievable vegetarian delight!

18

"...to the Barrier Islands" Fresh Local Seafood from Roanoke Island

Fish + Chips

A fresh, beer-battered fillet of the local daily catch from Wanchese Harbor served over a bed of French-fried "chips" with mushy peas, Old King Cole slaw + British-style tartare sauce

24

Shrimp + Chips

A dozen fresh local Greentail shrimp battered, deep-fried, and served over a bed of our famous French-fried "chips" with Old King Cole slaw + Cockney cocktail sauce

24

Oysters + Chips

A dozen gently fried local North Carolina oysters from John Boone of Captain's Oysters, served over a bed of French-fried "chips" with Old King Cole slaw + Cockney cocktail sauce

24

Dirt's Wanchese Crab Cakes

This four-ingredient recipe from legendary bartender "Dirt" features only local Blue Crab, crushed Ritz crackers, Duke's mayo + Old Bay, served with redskin mash + teriyaki broccoli

36

Savoury Sandwiches

Alehouse Burgers All Burgers served with French-fried "chips"

English Breakfast Burger

A Full English Breakfast...on a burger! An 8-oz. Wagyu beef patty topped with sausage, back bacon, sautéed mushrooms, grilled tomato, garlic aioli + a fried egg with a side of Batchelor's baked beans

18

Scottish Wild Game Burger

Take a walk on the wild side with this 8-oz. burger patty of wild boar, elk, bison + Wagyu beef, topped with smoked gouda on a Martin's potato bun with lettuce, tomato + mushroom/jalapeno sauce

18

American Wagyu Burger

An 8-oz. patty of fresh, never-frozen American Wagyu beef topped with American cheese and served on a Martin's potato bun with lettuce, tomato, pickles + sliced red onions

15

Irish Whiskey Burger

An 8-oz. Wagyu beef patty topped with slow-roasted Jameson bacon jam, house-made Guinness beer cheese, iceberg lettuce + sliced tomato, served on a toasted Martin's potato bun

18

Welsh Lamb Burger

An 8-oz. patty of premium ground lamb from southern Wales topped with cheddar cheese, grilled onion, grilled tomato + HP Mayo, served on a toasted Martin's potato bun

16

The Virginia Dare Burger

An 8-oz. plant-based Impossible Burger patty topped with savoury hummus, fresh spring mix + sliced mild jalapeños, served on a Martin's potato bun. Or, skip the bun for the ultimate vegan burger experience!

15

Butties + Toasties All Sandwiches served with French-fried "chips"

The Nags Head "C.B.L.C."

Straight from the Nags Head Pub in London! Flame-grilled chicken breast, British back bacon, iceberg lettuce, sliced tomato + HP Mayo served on buttered slices of Martin's Texas Toast

12

British Chip + Bacon Butty

Savoury slices of authentic British back bacon, Irish cheddar cheese and French-fried "chips," pressed on the grill between buttered slices of Martin's Texas Toast with tomato aioli

10

Wanchese Fish Toastie

A gently breaded + deep-fried fillet of the fresh daily catch from local sea harvesters in Wanchese, toasted on Martin's Texas Toast and served with tomato, lettuce, pickles + onion with British tartare sauce

14

Carolina Barbecue Sandwich

Applewood + cherrywood-smoked Carolina-style pulled-pork barbecue locally handcrafted by Warren Cressel of Stick Burnin BBQ Company, served with Old King Cole slaw + vinegar-based BBQ sauce

14

Irish Beer Brat Hoagie

A beer-braised, flame-grilled Irish-style banger served on a toasted Martin's potato hoagie roll, topped with our own Colman's English Mayo and house-made Dublin-style sauerkraut

14

Pamlico Crab Cake Sandwich

Our crab cake is made with only four ingredients: local Pamlico Sound Blue Crab, crushed Ritz crackers, Duke's mayo + a dash of Old Bay, served on a Martin's potato bun with iceberg lettuce + sliced tomato

21