

Lost Colony

From the British Isles to the Barrier Islands

TAVERN
MANTEO, NC

Welcome to the British Isles!

In 1585, the first English colony in "The New World" was established right here on Roanoke Island. Three years later, a resupply ship arrived to discover that the colony had vanished. More than four centuries later, "America's Oldest Mystery" continues to inspire young and old to visit the site where America was born. By stepping through our doors, you have been transported to another land – a world where the "Lost Colony" never got lost, and instead established a thriving British community right here where it all began. Our menu is comprised of the traditional food, beer & spirits of England, Ireland, Scotland & Wales, along with Outer Banks favorites featuring only fresh local seafood. We hope you enjoy your journey "across the pond" during your adventure here on Roanoke Island. Kick back & relax while you enjoy the flavors of the British Isles right here where it all started!



SNACKS & STARTERS

SCOTCH EGG +

A soft-boiled egg wrapped in Cheshire sausage & panko bread crumbs, deep-fried to perfection & served with pepper jelly

13

TIKKA MASALA WINGS

A pub grub favourite with the flavours of England's national dish! Four whole chicken wings tossed in our own Tikka Masala sauce served with naan bread and mint & cucumber yogurt dipping sauce

16

LOADED GUINNESS CHIPS

A heaping plate of our french-fried "chips" smothered in Guinness beer cheese and topped with crispy chopped bacon, served with Hidden Valley Original Ranch

12

BREAD + MARROW

A canoe-cut bone half full of savoury beef marrow blended with slow-roasted beef & Jameson bacon jam, served with bread & arugula salad

15

SNAP IT! USE YOUR EMPTY BONE AS A LUGE FOR A SHOT OF JAMESON!

8

SALAD & STEW

ENGLISH GARDEN SALAD

The chef's daily selection of hand-picked locally sourced produce prepared to reflect the current harvest and the changing of the seasons, served with your choice of Green Goddess or Hidden Valley Ranch.

14

GUINNESS STEW

Slow-roasted beef, potatoes, carrots, celery and onions in a hearty stew of beef stock and Guinness Stout, served with Irish soda bread and Kerrygold pure Irish butter

9

+ **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.**

SAVORY SANDWICHES

IRISH BEER BRAT HOAGIE

A grilled Cheshire Irish-style beer brat served on a toasted Martin's hoagie roll topped with sauerkraut & Colman's mustard with a side of chips

14

CAROLINA BARBECUE SANDWICH

Cherry + applewood-smoked pulled-pork barbecue by Warren Cressel of Stick Burnin BBQ Company, served on a Martin's potato bun with Carolina-style barbecue sauce, cole slaw & a side of chips

15

PAMLICO CRAB CAKE SANDWICH

Local Pamlico Sound Blue Crab, crushed Ritz crackers, Duke's mayonnaise and a dash of Old Bay served on a Martin's potato bun with lettuce, tomato, Pamlico sauce & alehouse chips

21

ALEHOUSE BURGERS

THE AMERICAN WAGYU BURGER +

A Stock Yards Wagyu beef patty served on a Martin's potato bun with pickles, lettuce, onions, tomatoes & American cheese with a side of chips

15

THE ENGLISH BREAKFAST BURGER +

A Full English Breakfast...on a burger! A Stock Yards Wagyu beef patty on a Martin's potato bun with Cheshire bacon & sausage, a fried egg, sauteed mushrooms, roasted tomato, arugula & bacon aioli, served with chips & Batchelors baked beans

18

THE IRISH WHISKEY BURGER +

A Stock Yards Wagyu beef patty on a Martin's potato bun with Cheshire bacon, Jameson bacon jam & Guinness cheese sauce with iceberg lettuce & vine-ripened tomatoes

18

THE SCOTTISH GAME BURGER +

The rotating daily ground exotic meat selection accompanied by chef's choice of toppings & sauces to provide the ultimate Wild Game burger experience

18

THE WELSH LAMB BURGER +

100% ground Welsh lamb topped with grilled tomato & onion, HP Mayo & cheddar cheese served on a Martin's potato bun with a side of chips

16

THE VIRGINIA DARE BURGER

A plant-based Impossible® patty on a Martin's potato bun with chef's selection of healthy, locally sourced toppings. Skip the bun for the ultimate vegan burger experience!

15

TAVERN SPECIALTIES

FISH & CHIPS

A rotating daily selection of fresh, locally caught Roanoke Island fish battered in our Kitty Hawk Blonde & deep-fried to perfection, served with mushy peas, cole slaw, tartare sauce & chips

24

PRAWNS & CHIPS

Fresh local Greentail shrimp beer-battered and deep-fried, served in a basket with cole slaw, cocktail sauce & chips

24

OYSTERS & CHIPS

Fresh, local Pamlico Sound oysters gently battered and deep fried, served in a basket on a bed of chips with cole slaw and cocktail sauce

24

BANGERS & MASH

Two grilled Cheshire Irish-style bangers served over redskin mashed potatoes with Bisto gravy & a side of mushy peas

22

BUBBLE & SQUEAK

Mum's favourite medley of fresh seasonal vegetables, pan-fried until it "bubbles and squeaks," then topped with Cheshire country ham and a gently fried egg

18

PAMLICO CRAB CAKES

Two cakes of Pamlico Sound Blue Crab, Ritz crackers, Duke's mayonnaise & a dash of Old Bay, served with Pamlico sauce, seasonal vegetables + a side of mash

36

PIE + MASH

COTTAGE PIE

Stock Yards Angus beef with peas, carrots, corn & green beans, baked to perfection & topped with flame-seared redskin mashed potatoes & Bisto gravy

17

LOST COLONY STEAK & ALE PIE

Slow-roasted steak & vegetables baked inside a handmade pie crust with our Holy Hand Grenade Russian Imperial Stout, served with mashed potatoes, mushy peas & Bisto gravy

18

SHEPHERD'S PIE

Welsh ground lamb with peas, carrots, corn & green beans, baked to perfection & topped with flame-seared redskin mashed potatoes & Bisto gravy

19

THE HUNTSMAN

A rotating selection of seasonal wild game baked in a handmade pie crust with our Lost Colony Nut-Brown Ale, served with redskin mashed potatoes, mushy peas & Bisto gravy

19

SIDES

BATCHELORS IRISH BAKED BEANS

4

REDSKIN MASHED POTATOES

3

MUSHY PEAS

3

BASKET OF CHIPS

7

TAVERN-STYLE PICKLED EGG

1

LITTLE LADS & LASSES

LITTLE BRAT

A Cheshire® Irish-style banger served with redskin mashed potatoes

8

PINT-SIZED BURGER

A kid-sized Stock Yards Wagyu patty topped with American cheese on a Martin's slider bun

8

FISH GOUJONS & CHIPS

Bite-sized portions of our fresh, local daily catch served with tartare sauce & chips

8

CHICKEN GOUJONS & CHIPS

Tender chunks of chicken, deep-fried and served with Kraft Honey Mustard & chips

8

SWEET ENDINGS

STICKY TOFFEE PUDDING

England's iconic dessert locally handcrafted by Roanoke Island entrepreneur Claire Tillett of Claire's Cakes

8

UNION JACK APPLE JACK

Cinnamon apples baked with Kill Devil Pecan rum inside a handmade pie crust, drizzled with caramel & dusted with cinnamon sugar

8

ST. PATRICK'S S'MORE

Decadent house-made sweet Irish soda bread topped with Nutella, marshmallow fluff & melted Hershey's chocolate syrup

8

DEEP-FRIED MARS BAR

A battered & deep-fried imported Mars chocolate bar topped with Hershey's chocolate syrup, caramel & powdered sugar

8

WE ARE GRATEFUL TO OUR AMAZING LOCAL PARTNERS WHO ENABLE US TO PROVIDE THE FRESHEST OUTER BANKS PRODUCTS TO OUR GUESTS!

