

## Snacks + Starters

### Scotch Egg

Two halves of a soft-boiled egg wrapped in Swaggerty's breakfast sausage & then rolled in bread crumbs, gently deep-fried and served over a smear of red pepper jelly

13

### Pub Pretzel

A soft, warm, giant-sized authentic Bavarian pretzel served with yellow mustard, brown mustard, and our famous house-made Guinness beer cheese

12

### Loaded Guinness Chips

A heaping plate of French-fried "chips" smothered in Guinness beer cheese and chopped bacon, served with genuine Hidden Valley Ranch

12

### Tavern Wings

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

16

Anchor Buffalo	Parmesan Garlic
Pineapple Teriyaki	Jamaican Jerk
Sweet Heat BBQ	Thai Chili

## Salad + Stew

### Guinness Stew

Hearty cuts of Omaha Hereford beef simmered in Guinness Stout and stewed with potatoes, carrots, onions, celery, fresh rosemary & bay leaves, served with Irish Soda Bread

9

### English Garden Salad

A gorgeous blend of mixed greens topped with a rotating selection of the freshest local garden veggies & seasonal berries available, hand-picked each day by Scott Lawlor of Hattie's Produce

10

Boost your salad!

Grilled chicken breast - 6

Plant-based Impossible burger - 7

Grilled local Greentail shrimp - 8

**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

### Teriyaki Broccoli

4

### Cinnamon Sugar Carrots

4

### Basket of "Chips"

4

### Side of 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 cheese sandwich with "chips"

8

### Wagyu Slider

pint-sized cheeseburger with "chips"

8

### Chicken Tenders

with "chips" + choice of Ranch or BBQ Sauce

8

### Little Brat

Irish banger with creamy mashed potatoes

8

## Sweet Endings

### Sticky Toffee Pudding

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 OBX

9

### Spotted Dick

The iconic British dessert! Traditional English steamed sponge pudding made with raisins and topped with a creamy vanilla custard sauce

9

# LOST COLONY

## TAVERN

MANTEO, NC



## Welcome to America's Oldest Mystery

In 1587, English explorers led by Sir Walter Raleigh established the first European colony in The New World right here on Roanoke Island. Delayed by England's war with Spain, a resupply ship finally returned three years later to discover that the 117 men, women & children of the Roanoke Colony had vanished. Over 400 years later, the fate of the "Lost Colony of Roanoke" has gone down in history as "America's Oldest Mystery."

## The Roanoke Colony, circa 2024

To honour the unique colonial history of Roanoke Island, we set out to establish an Old World English pub right here at the birthplace of the New World. We asked ourselves, "What would the Roanoke Colony be doing on this island in 2024 had they not become 'lost'?" We speculate that they'd still be preparing the traditional "comfort food" dishes found throughout the British Isles, but using fresh, locally-sourced ingredients.

So that's exactly what we do here at Lost Colony Tavern.

## "From the British Isles to the Barrier Islands"

Our food focuses the traditional dishes of England, Ireland, Scotland & Wales using fresh local ingredients, while also including a few classic Outer Banks favourites featuring only the freshest local seafood available. While Fish & Chips in England is traditionally made with either cod or haddock -- both prevalent in English waters -- we have chosen to forego authenticity for freshness (as we believe the Colony would've done) by sourcing 100% of our fish, shrimp, oysters & crab from local sea harvesters in unwavering support of our community, while also providing our guests with the freshest seafood available for an authentic Outer Banks dining experience.

## Explore downtown with a drink in hand!

After your meal, ask your server or bartender to hook you up with a beer, wine, or cocktail...TO GO! Manteo's downtown "walking waterfront" is a state-sanctioned Social District which allows for the outdoor consumption of alcoholic beverages in the streets, served to you in a collectible souvenir cup to bring home. Enjoy a frosty cold beverage as you stroll around town discovering all the unique & eclectic shops throughout downtown Manteo!

Also, be sure to stop by our retail gift shop next door for six-packs of local beer to take home as well as our entire line of t-shirts featuring original artwork depicting the folklore & legends of the Outer Banks, all created by local artist Britton "Moondog" Ricketts!



## Tavern Specialties

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

#### Bangers + Mash

Two grilled Irish pork sausages over a bed of creamy mashed potatoes, served with a boat of authentic Bisto gravy

17

#### Goujons + Chips

An adult-sized portion of white-meat chicken tenders with your choice of BBQ sauce or Hidden Valley Ranch

16

#### Shepherd's Pie

A hearty pie of ground Welsh lamb, mashed potatoes, lima beans, diced carrots, garden peas, sweet corn & green beans topped with Irish cheddar & Bisto gravy

18

#### Cottage Pie

Ground Wagyu beef, mashed potatoes, limas, carrots, peas, corn & green beans topped with cheddar & gravy. Substitute ground Impossible burger for a delicious vegetarian delight!

17

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

#### Fish + Chips

A Harp Lager beer-battered fillet of the fresh local daily catch served over a bed of tartare sauce

23

#### Prawns + Chips

A dozen House Autry-breaded fresh local Greentail shrimp deep-fried and served over French-fried "chips" with Old King Cole slaw and Cockney cocktail sauce

23

#### Oysters + Chips

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

23

#### Pamlico Sound Crab Cakes

Two fresh crab cakes made with local blue crab with crushed Ritz crackers, Duke's mayo & Old Bay, served with mash, Teriyaki Broccoli & Pamlico sauce

36

## His Royal Handhelds

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

#### American Wagyu Burger

Eight ounces of fresh, never-frozen Schweid & Sons premium American Wagyu beef topped with pickle, lettuce, onion, tomato, and Kraft American cheese

16

#### Irish Whiskey Burger

Eight ounces of fresh, never-frozen Schweid & Sons Wagyu beef topped with slow-roasted Jameson bacon jam, Guinness beer cheese, iceberg lettuce and sliced tomato

18

#### Welsh Lamb Burger

Eight ounces of premium ground lamb topped with grilled onion, grilled tomato, HP Mayo, and two slices of Sargento white cheddar cheese

17

#### Virginia Dare Burger

An 8-oz. Impossible Foods plant-based "burger" patty topped with pickles, lettuce, onion & tomato. Skip the bun for the ultimate vegan burger experience!

16

### Savoury Sandwiches All Sandwiches served with French-fried "chips"

#### "Manteo's Finest" Chicken Sandwich

Created by the Manteo Police Department, this fried chicken breast is tossed in your choice of BBQ with ranch or Buffalo with blue cheese, and is served with pickles, lettuce & tomato

15

#### Wanchese Fish Sandwich

A fillet of Etheridge Seafood's fresh local daily catch tossed in House Autry seafood breader, gently fried and served with pickles, lettuce, onion & tomato with house-made tartare sauce

16

#### Carolina Barbecue Sandwich

Carolina-style whole hog, pulled pork barbecue from Brookwood Farms in Carolina-style vinegar sauce, served with our famous homemade cole slaw

14

#### Pamlico Crab Cake Sandwich

Local Pamlico Sound blue crab takes center stage in this cake made with Duke's mayo, crushed Ritz crackers and a dash of Old Bay, served with lettuce, tomato & our Pamlico Sauce

21