Start & Share

Feature Soup\$13.00 Chefs creation, served with warmed baguette. Fire Roasted Cream Of Tomato Soup\$13.00 Served with warmed baguette. *New Try with our KP four cheese grilled cheese sandwich
Ale & Onion Soup
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)\$19.50 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
Harvest Seed & Barley Salad\$21.00 Toasted barley with pumpkin seeds, sunflower seeds, almonds, dried cranberries, walnuts and shaved Parmesan. Tossed in a caramelized honey and citrus vinaigrette over a bed of green
kale.*New Add Grilled or Jerk Chicken to Any Salad \$6
Extras Vegetable Platter\$12.50

tter	\$12.50
Cut Chips	\$13.00
Gravy	\$3.50
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Rings	\$14.00
	tter Cut Chips Gravy Potato Fries Rings

Soups & Salads

Desserts

Sticky Toffee Pudding	\$13.00
Served with vanilla ice cream and warm salted caran	nel.

Nanaimo Bar Cheesecake *New......\$13.00 A Canadian staple for the season, House made Nanaimo bar cheesecake with warm chocolate top.



Scotch Eggs.....(1) \$9.50.....(2) \$18.00

Cheddar Dip *New.....\$19.00 Double smoked bacon and broccoli in a warm and creamy dip topped with melted cheddar cheese and green onion. Served

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

ADD - Extra Cheese or Guacamole \$4.5 Smokey Bacon, Broccoli &

with house made naan bread and tortilla chips.

KP Scampi & Chips......\$22.50

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.

Crispy Calamari.....\$21.50

A generous portion of marinated lightly dusted calamari rings with crispy peppers and onions. Served with house-made tzatziki and spicy cocktail sauce.

KP's Comfort Fares

Beef & Yorkshire Pudding.....\$25.00

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

Bangers & Mash.....\$22.00

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

Shepherd's Pie..... \$21.00

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

Bacon Wrapped Meatloaf.....\$24.00

Juicy house-made all beef meatloaf wrapped in crispy bacon. Served with roasted garlic mashed potatoes, buttered vegetables, Guinness gravy and crispy onions.

Almond Crusted Salmon *New.....\$26.00

Oven roasted centre cut salmon fillet glazed in herbed-honey dijon, crusted with slivered almonds and finished with brown butter. Served with vegetable fried rice and green beans.

Haddock & Chips.....\$22.00

In house beer battered haddock fillet served with house-cut chips, coleslaw, and tartar sauce. Extra piece \$8.50

Steak & Guinness Pie\$23.00

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

Chana Masala Curry.....\$20.00

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.

Italian Sausage & Broccoli

Orecchiette *New.....\$23.00

Spicy Italian sausage and crisp broccoli tossed with orrechiette pasta in our house made tomato sauce. Garnished with brown butter bread crumbs, fresh parsley and shaved Parmesan.

Crispy Pork Schnitzel.....\$25.00

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.....\$24.50

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

Chicken & Mushroom Pot Pie.....\$22.00

An English Classic. Tender chicken and mushrooms in a savory cream gravy with mixed vegetables and herbs. Topped with a golden puff pastry lid. *New

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

Make select sandwiches a wrap with flour tortilla

KP Four Cheese Grilled Cheese.....\$17.00

Butter fried sourdough bread smothered with melted cheddar, Swiss, Provolone and Parmesan. Served with fire roasted cream of tomato soup.*New

Cheddar Bacon Club.....\$21.00

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

Classic Reuben.....\$20.00

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

Beef Dip.....\$21.00

Shaved tender roast beef piled high on a warm baguette with a rich horseradish cream. Served with a Prime Rib Dip. Have it Bufford's style with cheddar cheese & bacon \$4

Brit Sandwich...... \$19.50

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

Add fried egg \$2.50

KP Double Smash Burger.....\$21.00

House ground double patty smash burger with raw onion, pickles, mustard, ketchup and American cheese on a soft brioche bun. **Add patty \$5**

Add cheddar, American cheese, swiss cheese, bacon, fried egg \$2.50 per item

Add caramelized onion, mushrooms, jalapeno \$1.50

Garden Burger..... \$20.00

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 Sandwich...... *Market Price* Chefs monthly choice, ask your server for details.

Large groups may be subject to a 18% autogratuity

Brunch served weekends 10:30-1:30