

# Sample Menu

## STARTERS

English style fish plate:

St George cured Marin coast salmon gravlax,  
smoked Bodega Bay black cod with crisps  
and horseradish tartar sauce 18

House-cured meats and terrines:

potted duck, cured eye of round, air-dry-  
cured sausage, port terrine, and pickles and  
mustards 18

Smoked halibut omelet, glazed and golden  
15

Snails and soldiers in a fennel-parsley salad  
with scarlet turnips, and herb dressing 16



## SALADS

Roasted beet root salad with stilton  
and pecans 11

Warm potato salad with crispy belly and a 7-  
minute egg 9

Shaved Brussels sprout salad with Lancashire  
cheddar farmer's market apples 11

## MAINS

Shortrib and leek pudding with "leave the pitcher"  
stout sauce 22

Oven-roasted sole with Brussels sprout and  
parsnip champ 24

Bangers and belly with buttered cabbage and  
roasted Wickson apples 26

## SIDES 6 each

Colcannon

Chips with house catsup

Cabbage, braised and buttered

Butter lettuces and radishes

## DESSERT

English bacon and fresh cranberry beans

Spotted Richard 7

Andrea's persimmon pudding 6

House-made ice cream 6

E day

The Growlers' Arms  
4214 Park Blvd  
Oakland, CA 94602

To make a reservation, go to  
[www.thegrowlersarms.com](http://www.thegrowlersarms.com) or  
Call (510) 328-1315