

DINE AROUND 2022

\$25 PER PERSON



COURSE ONE

CHAMPAGNE GREENS

Spring mix, pumpkin seed granola, pickled radish, strawberries, goat cheese, edamame, champagne vinaigrette.

ALL HAIL THE CAESAR SALAD!

Romaine hearts, kale, house-made creamy Caesar dressing, roasted garlic finished with a balsamic reduction and croutons.

THE FRENCH-O

House-made French onion soup, topped with bubbling Swiss cheese & sourdough bread crouton.

COURSE TWO

REEL DEAL HADDOCK & CHIPS

2 pieces of hand-dipped, crispy ale battered haddock, with classic coleslaw and house-made tartar sauce.

BACON CHEDDAR MATCH BURGER

Fresh 100% Canadian beef patty with cheddar, bacon, lettuce, tomato, red onion, house mayo and pickles on a brioche bun.

MARGHERITA VERDE PIZZA

Our version of the classic with roasted tomatoes, bocconcini and pumpkin seed arugula pesto.

NASHVILLE HOT CHICKEN SANDWICH

Double breaded spicy chicken, sweet pickles and coleslaw on a toasted potato roll.

COURSE THREE

STICKY TOFFEE PUDDING

Served warm with a scoop of vanilla bean ice cream.

MATCH
EATERY & PUBLIC HOUSE
EST. 2013

