

The Lansdowne Pub

9 Lansdowne St 02215-3412 · +16172471222 · Updated: Jan 14, 2026

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STARTERS 10

Warm Cheese Dip \$7.00

made with cashel blue cheese, cream, milk, butter, flour and salt. served with house made potato chips.

Crispy Potato Skins \$8.00

house made potato skins fried golden, topped with irish bacon, irish cheddar & baked until melted. served with sour cream and scallions.

Chicken Bites \$8.00

tender chicken nuggets fried golden and served with a blue cheese sauce seasoned with hot sauce and celery sticks.

Blue Cheese Potato Cakes \$8.00

potato cakes made with mashed potatoes, blue cheese, fresh garlic and scallion. garnished with scallion cream & parsley.

Simple Mussels On A Skillet \$11.00

prince edward island mussels cooked on a hot skillet with olive oil & salt. finished with fresh squeezed lemon right before serving

Oysters On The 1/2 Shell

half dozen oysters served with cider mignonette & cocktail sauce.

Irish Sliders \$11.00

three 3-ounce beef patties served on butter-toasted bread with irish bacon and cheddar cheese.

Salmon Cakes \$11.00

salmon cakes are made with poached salmon, scallions, mayonnaise and coarse mustard. breaded and pan fried until golden brown and heated through. served with baby spinach leaves dressed with balsamic vinaigrette, dill flavored sour cream sauce and diced red onion.

Guinness Beef & Lamb Chili \$8.00

made with ground beef, lamb stew meat, onion, garlic, celery, peppers, spices, kidney beans and tomato. topped with shredded irish cheddar cheese and green onions.

Hand Cut Fries

classic english fries

AVAILABLE OPTIONS

Single: \$3.50

Double: \$6.00

STARTERS-AVAILABLE TOPPINGS 5

Cheese \$1.00

Curry \$1.00

Mushy Peas \$1.00

Irish Beans **\$1.00**

Gravy **\$1.00**

SALADS 5

Mixed Greens

AVAILABLE OPTIONS

house salad of mixed greens, tomato, onion & cucumber comes with balsamic vinaigrette.

\$6.00

Add Chicken: \$3.00

Shrimp: \$5.00

Salmon: \$7.00

Baby Spinach

\$12.00

dressed with cider vinaigrette and topped with candied pecans, blue cheese, roasted apple, roasted red peppers and a roast chicken breast.

Mesclun Greens

\$12.00

mesclun greens dressed with balsamic vinaigrette and served with shrimp sauteed with irish bacon, garlic, apples and white wine.

Frisee

\$12.00

frisee greens are dressed with raspberry vinaigrette and served with crabmeat salad in smoked salmon, sliced avocado & hard boiled egg.

Ploughman's Lunch

\$14.00

sliced portions of roast turkey and roast beef are served with mixed greens, tomato, cucumber, irish cheddar, brown soda bread, tomato chutney & branston pickle. branston pickle is a condiment made with pickled vegetables, fruit, vinegar, tomato & spices.

SANDWICHES 6

Fried Fish

\$10.00

batter fried cod is served on a toasted sour dough roll with tartar sauce & mesclun greens. served with fries, lemon & coleslaw.

Grilled Burger

AVAILABLE OPTIONS

7-ounce burger patty grilled to order and served on a butter-toasted bun with lettuce, tomato and sliced onion. served with house made fries.

\$9.00

Add Irish Bacon:

\$2.00

Cheddar: \$1.00

Grilled Chicken

\$10.00

grilled chicken breast served on toasted bread w/ crispy bacon, tomato chutney & cheddar cheese. served with house made chips.

Grilled Cheese

\$9.00

made with irish cheddar cheese and brown bread. served with a side of tomato chutney & house made chips.

Smoked Salmon

\$11.00

thinly sliced smoked salmon is served on toasted brown bread with lettuce, pickled beets, red onion, cucumber and mustard creme fraiche. served with house made chips.

Portabello Burger **\$10.00**
portobello cap is grilled and served on a butter toasted brioche burger roll w/ blue cheese, caramelized onions, roasted red peppers and greens. served with house made fries.

ENTREES 8

Fish & Chips **\$14.00**
batter fried cod is served with house made fries, coleslaw, lemon and tartar sauce.

Double Cut Pork Chop **\$18.00**
brined, grilled and served with blue cheese potato cakes and a rich pork sauce seasoned with fresh apple cider.

Shepherd's Pie **\$14.00**
classic preparation made with ground lamb, carrots, onions and herbs. topped with mashed potatoes and baked until golden brown. served w/ brown soda bread & irish butter.

Maple Glazed Salmon **\$16.00**
eight-ounce salmon fillet is pan seared and topped with a maple mustard glaze. cooked medium and served with boxty potato cakes, which are irish potato cakes.

Irish Stew **\$11.00**
classic hearty meal made with lamb stew meat, onion, garlic, carrot, celery, potatoes, parsnips and fresh herbs. served with brown soda bread & irish butter.

Battered Sausage Supper **\$11.00**
batter fried sausage is served with house made fries & irish baked beans.

Roasted Chicken Breast **\$14.00**
house roast chicken breast is brined for two days before roasting. chicken is served with leeks sauteed with irish bacon, scallion champ which is a mashed potato made with scallions cooked in milk and a rich chicken sauce.

Gaelic Steak W/ Mushrooms **\$11.00**
eight-ounce beef fillet is pan seared and served with a whiskey cream sauce made with garlic, mushrooms, herbs and shallots. cooked to order and served with roasted potatoes.

ENTREES-HOUSE MADE POT PIES 3

Chicken **\$11.00**
house made potpie contains onion, carrot, celery, garlic, chicken, chicken stock, potatoes, peas and spices. served w/ brown soda bread & irish butter.

Fish **\$15.00**
house made potpie contains leeks, celery, onion, parsnips, potatoes, cod, milk and spices. served w/ brown soda bread & irish butter.

Guinness Beef **\$13.00**
house made potpie contains onions, carrot, celery, garlic, beef, beef stock, potatoes, parsnips, peas and spices. served w/ brown soda bread & irish butter.

SIDES 7

Mashed Potatoes	\$3.00
traditional mashed potatoes topped with butter.	
Mushy Peas	\$3.00
green peas cooked on the stovetop until tender.	
Irish Bacon	\$2.00
irish bacon is unlike american bacon in that it is not smoked and is not made from the side of the animal but the loin. it is cured and thinly sliced, available sauteed.	
Boxty Potato Cakes	\$3.00
irish style potato pancakes made with raw and cooked potatoes, flour, milk, egg and baking powder.	
Garlic Mushrooms	\$5.00
sauteed mushrooms with butter, garlic and parsley.	
Irish Baked Beans	\$3.00
traditional baked beans, straight from ireland. called batchelors beans which is the most popular brand of baked beans in ireland.	
Champ W/scallions	\$3.50
mashed potatoes made with scallions cooked in milk, served topped with butter.	

SWEETS 5

Fried Mars Bars	\$4.00
mars bars batter fried until golden brown. topped w/ powdered sugar.	
Fried Twinkies	\$4.00
batter fried twinkies, sounds odd but quite good. topped w/ powdered sugar.	
Guinness Float	\$7.00
vanilla ice cream and guinness beer.	
Apple Crisp	\$7.00
sweet apple base is made with sugar, vanilla, cinnamon and butter. topped with sweet buttered oats and baked until golden. when hot the crisp is topped with vanilla ice cream.	
Bailey's Chocolate Pots	\$6.00
a chocolate pudding seasoned with baileys irish cream is served with house baked oatmeal raisin cookies.	