

Snacks + Starters

Bavarian Pretzel

A soft, warm Prop & Peller pretzel served with yellow mustard, stone-ground mustard, and Guinness beer cheese

14

Scotch Egg*

A soft-boiled egg wrapped in sausage and bread crumbs, deep-fried and served over red pepper jelly

14

Fried Pickles

A basket of battered crinkle-cut pickle chips, deep fried and served with horseradish dipping sauce

13

Loaded Chips

French-fried "chips" smothered in Guinness beer cheese and chopped bacon, served with Hidden Valley Ranch

13

Tavern Wings

Ten jumbo chicken wings served with Hidden Valley Ranch or Chunky Blue Cheese

16

Anchor Bar Buffalo
Pineapple Teriyaki
Sweet Heat BBQ

Parmesan Garlic
Jamaican Jerk
Thai Chili

Salad + Stew

Guinness Stew

Tender cuts of North Carolina beef simmered in Guinness Stout stewed with potatoes, carrots, onions, celery, and fresh rosemary, served with Irish Soda Bread

11

English Garden Salad

Mixed greens topped with seasonal garden veggies and berries with your choice of Apple Cider Vinaigrette, Honey Mustard, Hidden Valley Ranch or Chunky Blue Cheese

10

Classic Wedge Salad

Baby iceberg topped with Danish Blue Cheese crumbles, tomatoes, red onion, chopped bacon, salt, pepper, balsamic reduction, and Chunky Blue Cheese dressing

10

Boost your salad!

Grilled chicken breast - 4

Plant-based Impossible burger - 5

Grilled local Roanoke Sound shrimp - 6

* 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 ~ 5

Cinnamon Sugar Carrots ~ 5

Basket of "Chips" ~ 4

Redskin Mashed Potatoes ~ 4

Cole Slaw ~ 4

Little Lads + Lasses

\$8 meals for young explorers

Fish + Chips, Jr.

with "chips" + tartare sauce

Kid Burger

pint-sized slider with "chips"

Shrimp Basket

with "chips" + cocktail sauce

Chicken Tenders

with Ranch, BBQ or honey mustard

Cheese Toastie

grilled sandwich with "chips"

Little Brat

Irish banger with redskin mash

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 Cream Cheesecake

Rich, creamy cheesecake made with Bailey's Irish Cream Liqueur handcrafted in Kill Devil Hills by Rebecca Miller of Simply Sweet

9

Spotted Dick

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

9

LOST COLONY

TAVERN

MANTEO, NC



Welcome to America's Oldest Mystery!

Four centuries ago, Queen Elizabeth I of England tasked explorer Sir Walter Raleigh with establishing a permanent settlement in North America. In 1587, 117 English colonists arrived on Roanoke Island and founded Fort Raleigh, just three miles from where you are sitting.

Following the birth of his granddaughter, Virginia Dare — the first European child born in "The New World" — expedition leader John White returned to England to resupply the colony. Delayed by England's war with Spain, Governor White finally returned to Roanoke Island three years later to discover that the entire colony had vanished.

Over the past 435 years since their disappearance, the fate of "The Lost Colony of Roanoke" has gone down in history as "America's Oldest Mystery."

The Roanoke Colony, circa 2025

We established Lost Colony Tavern to honour the unique colonial history of Roanoke Island by creating an authentic British pub featuring the food, beer, and spirits of the British Isles. We wondered, "What would the Roanoke Colony be doing on this island in the 21st Century had they not become "lost?" We speculate that they'd be still be thriving here, likely producing traditional dishes from home 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 goal is to provide our guests with a uniquely British dining experience to complement your immersive experience of Roanoke Island's rich colonial history. Our menu features the traditional dishes of England, Ireland, Scotland & Wales using the freshest ingredients possible, including local seafood sourced exclusively from the four sounds surrounding Roanoke Island. We make great efforts to use as many local and regional ingredients as possible to support our community to bring you the freshest food available, while also importing many British & Irish products for authenticity as we bring the British Isles to the Barrier Islands!

How did we do?

As a small independent family-owned business, we work very hard each day to create fun, memorable experiences for every guest who walks through our door. If you have a great experience, we hope you will take the time to post a five-star review about your visit on Google, Yelp, TripAdvisor or Facebook.

If, however, something goes wrong with your visit despite our best efforts to thrill you, please remember that we are still human and occasionally make mistakes. If there is anything we messed up or could do better, we sincerely hope you will make it known to the Manager on Duty so that we may have the opportunity to make it right for you. Our management team works extremely hard to impress you, but we can't be everywhere at once. Please be kind and help us improve so we can provide stellar experiences for all of our guests!

Explore downtown with a drink in hand!

After your meal, feel free to grab an adult beverage TO GO from the tavern or from our retail gift shop next door! Manteo's downtown "walking waterfront" is a state-sanctioned Social District which allows for outdoor public consumption of alcohol as you stroll around discovering the sights and shops throughout downtown. Our gift shop also features exclusive Lost Colony Tavern merchandise depicting the folklore and legends of the Outer Banks... all created by local artist Britton "Moondog" Ricketts!

Your adventure begins here!

Tavern Specialties

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

Shepherd's Pie

Welsh lamb, mash, limas, carrots, peas, sweet corn and green beans topped with cheddar and gravy

19

Cottage Pie

Shepherd's Pie made with beef instead of lamb. Make it vegetarian with ground Impossible burger!

18

Kill Devil Pork Knuckle

A slow-roasted bone-in pork shank topped with Kill Devil Rum pecan & maple glaze served with redskin mash and Teriyaki Broccoli

23

Bangers + Mash

Two Guinness-infused Irish beer brats served with caramelized onions, redskin mash and real Bisto gravy

18

Goujons + Chips

An adult-sized portion of chicken tenders with honey mustard, BBQ sauce, or Hidden Valley Ranch

16

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

Albemarle Sound Crab Cakes

Two local crab cakes made with Pasquotank River blue crab served with mash and Teriyaki Broccoli

36

Roanoke Sound Shrimp + Chips

A basket of local jumbo shrimp, deep-fried and served with cole slaw and cocktail sauce

23

Croatan Sound Oysters + Chips

A basket of gently fried local Manns Harbor oysters served with cole slaw and cocktail sauce

23

Pamlico Sound Fish + Chips

A beer-battered fillet of fresh local daily catch served with cole slaw and tartare sauce

23

Royal Handhelds

Alehouse Burgers
All burgers served on Martin's Famous Potato Rolls

The Manteo's Bravest Burger* - 17

Created by the **Roanoke Island Volunteer Fire Department**
8-oz. of N.C. beef with blue cheese, Applewood smoked bacon and caramelized onions

American Angus Burger* - 16

8-oz. of North Carolina beef with pickles, lettuce, onion, tomato, and American cheese

Irish Whiskey Burger* - 18

8-oz. of Brasstown beef topped with Jameson Bacon Jam and Guinness Beer Cheese

Welsh Lamb Burger* - 17

8-oz. Welsh lamb patty with grilled onion, grilled tomato, HP Mayo and white cheddar

Virginia Dare Burger - 16

8-oz. plant-based Impossible patty with pickles, lettuce, onion, tomato and choice of cheese

Savoury Sandwiches
All sandwiches served on Martin's Famous Potato Bread

The Manteo's Finest Sandwich - 16

Created by the **Manteo Police Department**
A fried chicken breast tossed in BBQ or Buffalo sauce, served with Ranch or blue cheese

Wanchese Fish Sandwich - 16

A fried fillet of fresh local daily catch with pickles, lettuce, onion, tomato and tartare sauce

Guinness Beer Brat Sandwich - 15

A Guinness banger on a Martin's hoagie roll with Colman's aioli and caramelized onions

Carolina Barbecue Sandwich - 15

Eastern Carolina-style pulled-pork barbecue in N.C. vinegar sauce, served with cole slaw

Albemarle Crab Cake Sandwich - 21

A cake of fresh local Pasquotank River blue crab with lettuce, tomato, and Old Bay aioli