



SHARING PLATES & LIGHT BITES

Our version of a ploughman's, British charcuterie, hand raised pork pie, olives, golden beets piccalilli, pickled onions, Welsh rarebit **£14**

Baked rosemary & garlic infused whole Camembert, grilled asparagus spears, sun blushed tomato tapenade, rustic toasted sourdough **£13**

Beer battered onion rings, Kentucky smoky BBQ sauce **£4.5**

Curried sweet potato bites, spiced mango chutney **£4.5**

Seasonal olive selection, ask for today's choice **£3.6**

LUNCH TIME SANDWICH SPECIAL

(AVAILABLE MONDAY - FRIDAY UNTIL 16:00)

Sandwich of the day & a bowl of soup **£8**

BRITISH PUB CLASSICS & OTHER MAINS

SMOKY HUNTERS CHICKEN, chicken supreme stuffed with mozzarella, wrapped in smoked bacon, topped with Cheddar & Kentucky smoky BBQ sauce with mashed potatoes, buttered savoy cabbage, kaleslaw & smoky butter beans **£16**

THE SMOKY PRINCE CHEF'S MAIN DISH OF THE DAY, please ask for today's choice **£15**

Classic British beer battered fish & chips, buttered baby peas or mushy peas, tartare sauce, grilled lemon **£12**

Our bangers & mash, Donald Russell Cumberland sausages, colcannon mashed potato, caramelised onion gravy, beer battered onion rings **£12** (veggie sausages available)

Baked aubergine moussaka, layered sliced aubergine, rich tomato ragu, nutmeg infused béchamel, cheese with garlic bread, dressed salad **£13**

Pie of the day, please ask for today's choice **£11**

MAC & CHEESE baked macaroni pasta & four cheese sauce, garlic bread, dressed salad **£11**

Add smoked chicken or salmon **£4** Sweet chilli butter prawns **£5**

SOMETHING TO START

Malaysian prawns, garlic, sweet chilli & coriander butter, grilled bread **£7.5**

SMOKED PANCETTA WRAPPED BEER BATTERED ASPARAGUS SPEARS, caramelised red onion chutney **£7.5**

Smoked salmon blinis, sour cream, seasonal leaves, grilled lemon **£7**

Macaroni & cheese croquettes, tomato & spiced sweet corn relish **£6.5**

Welsh hot mustard rarebit on sourdough, blistered cherry tomatoes **£5.5**

Chefs' soup of the day, rustic bread, please ask for today's choice **£5**

STEAKS, GRILLS

THE PRINCE GEORGE MIXED GRILL, 220g Chuck eye steak, Cumberland pork sausage, grilled chicken, fried hens egg, beer battered onion rings **£24**

21 Day matured fillet steak **200G** - centre cut fillet, sublimely tender **£22**

28 Day matured rib eye **250G** - full mellow beef flavour **£20**

28 Day matured chuck eye **220G** - naturally marbled with a deep flavour **£17**

All served with field mushroom, roasted tomato, watercress pesto, seasoned chips

Add peppercorn or mushroom sauce to your grill **£2** Add garlic, coriander & sweet chilli butter **£2** Add sweet chilli butter prawns **£5**

All our steaks are supplied through Donald Russell butchers who have held the royal warrant since 1984 & supply to the Royal household.



OUR BURGER COLLECTION

THE SMOKY PRINCE, Donald Russell Angus beef burger, smoked bacon, Applewood smoked Cheddar, relish, tomato, pickles **£12**

Buttermilk marinated breaded chicken, avocado, tomato, Cheddar cheese, Cajun mayo, sweetcorn relish **£11**

Marinated pan-fried haloumi, avocado, watercress pesto, tomato **£10**

Beetroot, red pepper & quinoa, caramelised red onion, tzatziki **£10**

BURGERS SERVED ON A TOASTED BRIOCHE BUN (GLUTEN FREE BUN AVAILABLE) WITH CHIPS & PICKLED RED CABBAGE

Salads

CAESAR SALAD PRINCE GEORGE STYLE, charred baby gem, anchovies, smoked bacon, creamy Caesar salad dressing, parmesan cheese, croutons **£9**

Heritage cherry tomato & mozzarella salad, mixed leaves, avocado, crispy basil, aged balsamic dressing **£8**

Summer asparagus salad, mixed leaves, avocado, pickled carrot & cucumber ribbons, radish, extra virgin olive oil & lemon dressing **£8**

Add smoked chicken or salmon **£4** Sweet chilli butter prawns **£5**

Sides & extras:

Grilled sourdough **£2** Garlic bread, chips, creamed mash, Chefs' salad, buttered seasonal greens, kaleslaw, smoky butter beans **£4 Each**

Mac & cheese, colcannon with smoked Cheddar **£4.5 Each**

SWEET ENDINGS

GOOEY CHOCOLATE BROWNIE, butterscotch sauce, maple & walnut ice cream **£6.5**

Gin, elderflower & ginger cheesecake, lemon sorbet **£5.5**

Lemon meringue tartlet, citrus infused cream **£5.5**

Banana & chocolate "banoffee" pie trifle **£5.5**

Churros, warm caramel & chocolate filled cinnamon & vanilla churros, chocolate sauce **£5.5**

Affogato, espresso coffee shot poured over Jude's vanilla ice cream **£5** - why not add a shot of Baileys!! **£4**

Jude's ice-cream / sorbet, Vanilla, chocolate, strawberry, maple & walnut, mint choc chip, raspberry ripple sorbet: lemon, mango, blackcurrant, mulberry: one scoop **£2**, two scoops **£3**, three scoops **£4**

upgrade your 3 scoops into a sundae for £2

BRITISH CHEESE SELECTION, crackers, sourdough bread, grapes, apple, date & tamarind chutney **£8**



THE PRINCE GEORGE WINE LIST

	Bottle			
	75cl	125ml		
Sparkling				
Chapel Down Vintage Reserve Brut, England, Crisp dry sparkling wine with flavours of citrus, quince & hints of strawberry	44.5			
Aimery Sparkling Brut, Limoux, Pyrenees, France, Buttery & biscuit flavours with aromas of peaches, acacia & pears	22.7			
Ponte Prosecco Treviso, Italy, Light, dry, refreshing prosecco with hints of grapefruit	20.6	5.3		
Ponte Aurora Rose, Italy, Extra dry, refreshing with hints of summer berries	20.6			
White Wine				
	75cl	125ml	175ml	250ml
Domaine Millet Petit Chablis, Burgandy France, Notes of apple, pear & fresh mint. The mid palate is fruity with a subtle minerality. The end is fresh & lasting	23.3			
Cloud Island Sauvignon Blanc, Marlborough, New Zealand, Ripe tropical fruit flavours with plenty of zingy acidity	20.1	5.3	7.8	9.2
Monopole Rioja, Spain, A young dry, fruit forward palate, delightfully fresh	20.6			
Lyric Pinot Grigio, Italy, A light dry white wine with refreshing tropical & citrus flavours	17.9	4.6	5.8	7.5
Aimery Nobles Vinges Chardonnay, France, Yellow colour with green luster, in the nose aromas of acacia, banana & traces of grapefruit	18.9	4.9	6.1	7.5
Rose Wine				
	75cl	125ml	175ml	250ml
Jacobs Creek Shiraz Rose, South Eastern Australia, Medium bodied wine with fresh raspberry & cherry flavours finished with hints of spice	18.0	4.8	6.1	7.4
Gio Rosato, Italy, Light rose wine with a fragrant, light, fruity character	18.4	4.9	6.2	7.5
Aimery Cabernet Rose, France, Pleasant strawberry flavours with a crisp dry finish	19.1	5.2	6.3	7.7
Red Wine				
	75cl	125ml	175ml	250ml
Elementos Shiraz Malbec, San Juan Argentina, Black pepper & liquorice notes with hints of dark fruit & sweet spice	19.5	5.3	6.6	8.1
Les Vignerons Grenache, Pinot Noir, France, Aromas of black cherry & white pepper with notes of plum & leather	20.0	5.4	6.7	8.5
Domain De La Baume, Grand Chataignier Merlot, France, A round & fruity red wine with blackcurrant & spicy flavours	21.6	5.6	7.9	9.6
Peter & Peter Pinot Noir, Germany, Dry, fruity palate of redcurrants & cherries, aroma of forest fruits	18.9	4.9	6.1	7.5
Stichies & Ports				
	Bottle	125ml		
Errazuriz Late Harvest Sauvignon Blanc, Chile, Intense citrus, aromas of apricots, honey & elegant floral notes. 37.5ml	17.9			
Cockburn's Special Reserve Port, Portugal, Fruity & full bodied, with a dry finish	34.6	8.1		

Seasonal and guest wines are also available, ask our team for more information

HOT DRINKS

Tudor Milano blend coffee, Fairtrade hot chocolate

Espresso **£2** Cappuccino, Latte, Americano, Hot chocolate **£2.5 Each**

Birchall's tea selection

Premium English Breakfast, Virunga Earl Grey, Camomile, Peppermint, Lemongrass & Ginger, Green Tea varieties **£2.5 Each**

Liqueur coffees, Tudor Milano blend coffee topped with cream & your favourite liqueur £6.50 Each

Irish coffee, *Jamesons whiskey, roasted coffee beans*

French coffee, *Grand Marnier, dried orange*

Italian coffee, *Disaronno, caramelised almonds*

THE GREAT BRITISH STAPLE... THE SUNDAY ROAST, SERVED PRINCE GEORGE STYLE

Let us do all the hard work while you sit, relax & enjoy the most important meal of the week - the Great British Sunday Roast

Enjoy two courses for £17.5 or three courses for £22 (kids under 12 eat at 50%)

TO AVOID DISAPPOINTMENT, WE HIGHLY RECOMMEND BOOKING A TABLE

Steak nights at The Prince George

Monday & Wednesday from 17:00, get a Donald Russell 28-day matured British chuck eye steak with chips & salad for £10



Let your inner artist out & join a brush party evening at the PG

Head to brushparty.co.uk to book

DO YOU HAVE AN IMPORTANT EVENT COMING UP??

Birthday, anniversary, baby shower, engagement party, work gathering or just a big get together with family & friends?

Why not book our living room space to host your event, with your own bar access & bathrooms it's the perfect space for a casual gathering!

We offer food menus which range from nibbles to a full hot and cold selection of items to satisfy your taste & budget.

We can also arrange sit down set menus at our feasting table for smaller groups on a bespoke basis.

Speak to a member of our team who will happily provide you with menus & more information.

BRUNCH AT THE PG!!

The Prince George does brunch

Enjoy our take on brunch classics such as French toast, or our big brunch burger which are all on the menu along with some of our Prince George favourites

Go for a three or two course set sharing brunch & for **£15** per person enjoy free flowing bubbly!! (90-minute limit per booking T&Cs apply)

EVERY SATURDAY FROM 12:00 – 16:00

BOOKINGS RECOMMENDED