

PRINCE GEORGE

BAR FOOD

Rosemary fries £3.75

Fries w/ fresh jalapeño, cheddar & herbs £5

Grilled Padron peppers £5

Grilled paprika chicken wings w/ mint yoghurt & harissa £6.50

Nachos £7.50

Corn tortilla chips, tomato sauce, fresh guacamole, crème fraiche, cucumber, jalapeno

Vegetable mezze plate £14

Grilled seasonal vegetables, house made pickles, yoghurt flatbread, hummus & harissa

Cured meat plate £9 / £15

Jamon serrano, cured pork loin, Iberico salchichon & chorizo,
house made pickles, yoghurt flatbread, hummus & harissa

MAINS

Prince George burger w/ rosemary fries £13.50:

100% mince beef chuck patty, American cheese, baby gem, house pickles, sliced tomato, ketchup, mayonnaise & mustard in brioche bun from The Dusty Knuckle Bakery, Dalston

Beer battered Sussex coast hake fillet w/ hand cut chips, tartar sauce & house pickles £14.75

Aubergine parmigiana w/ rocket & almond pesto & fennel salad £14

Pan roast chicken supreme w/ cider & bacon braised white beans & grilled gem £14.50

Grilled hanger steak w/ potato gratin dauphinoise & red wine gravy £17.50

PUDDING

Salted chocolate & almond brownie w/ milk ice cream £5.75

Victoria plum crumble w/ double cream £5.50

Milk / Chocolate sorbet (vegan) / Mango (vegan) £2.50

Menu designed & created by Head Chef Troy Cundy.

All meat is free range. Fish and dairy have been specially selected to assure a sustainable source.

Please ask for more info. Please ask server for allergen advice.