

PRINCE GEORGE

Negroni: Campari, Cinzano Rosso, Gordons Gin, orange. £8

Aperol Spritz: Aperol, Prosecco & soda £7.50 **Bramble Bellini:** prosecco w/ winter berries £7

BAR FOOD

Nocellara olives £2.75 / Guindilla chilli's £3.50

Rosemary fries £4

Fries w/ fresh jalapeño, cheddar & herbs £5.25

Grilled Padron peppers £5

Freshly made hummus & house-made flatbread £4

Pan fried chicken livers w/ brandy & cream on soda bread toast £6.75

Grilled paprika chicken wings w/ mint yoghurt & harissa £7

Nachos: corn tortilla chips, tomato sauce, fresh guacamole,
crème fraiche, cucumber, jalapeno £8.50

MAINS

Prince George burger w/ rosemary fries £13.50:

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

Smoked haddock & cheddar fishcake w/ poached egg, tartar sauce & pea shoots £14

Confit duck leg w/ garlic mash, braised red cabbage & red wine gravy £15

Potato gnocchi w/ charred tender stem broccoli, lemon ricotta,
toasted almonds, chilli & herb oil £14

Sides £3.50: Buttered winter greens / braised red cabbage

Special: 8oz rib eye steak w/ duck fat chips, peppercorn sauce & grilled gem £25

PUDDING

Salted chocolate pot w/ double cream £5

Apple, berry & almond crumble w/ clotted cream ice cream £5

Raspberry sorbet w/ iced vodka £6

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.