

# PRINCE GEORGE

Lanique / Aperol / Campari Spritz £8 / Negroni £9 / Bloody mary £7.50

## BAR FOOD

Nocellara olives £3.50

Rosemary fries £4

Grilled Padron peppers £5.50

Grilled chicken wings w/ mint yoghurt £6.50

Organic, Essex smoked salmon w/ horseradish & rye toast £7.50

Freshly made hummus & house-made flatbread £5

Smoke haddock & cheddar fishcakes w/ lemon mayonnaise £6

Charcuterie: Chorizo £3.75 Jamon Serano £4.50

Troy's allotment herb salad £4

## SUNDAY LUNCH

Cotswold white chicken £16

Thick cut, Sussex lamb chops £17.50

Slow roast pork belly £15.50

Mushroom & cheddar pie £14.50

w/ traditional roast trimmings & condements

or seasonal, hearty salads, mint yoghurt & harissa

*Seasonal salads may vary each week depending on whats growing on our allotment.*

*Roast trimmings: Rosemary roast potatoes, braised red cabbage, seasonal greens, carrots, yorkshire pudding & gluten free red wine gravy (meat) or pickled walnut gravy (vegan)*

Grilled Merguez sausages or Slow smoked ½ Aubergine £13.50

w/ tomato, cucumber, olive, basil & feta salad & roast vegetable cous cous, & mint yoghurt

## PUDDING

Apple & berry crumble w/ vanilla ice cream £5.50

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.