

THE PRINCE ALFRED

Starters

Toasted sourdough bread, mixed olives (vg) £5.50

Soup of the day, toasted sourdough (v) £6

Butternut and sage arancini balls, roasted garlic aioli (v) £6.50

Crispy whitebait, tartar sauce, lemon wedge £7.50

Smoked salmon plate, capers, banana shallots, crème fraiche, toasted sourdough £9.50

Mac 'n' cheese balls, spicy homemade salsa (v) £5

Mini charcuterie plate; Suffolk chorizo, rosemary salami, Butler's cheddar, cornichons, toasted sourdough £9

Sharers

Baked Somerset camembert, maple syrup & mixed chopped nuts, toasted soldiers (v) £13.50

Suffolk chorizo, rosemary salami. Somerset camembert, Shropshire blue, Butler's cheddar, spiced onion chutney, sourdough toast £16.50

Mains

Prince Alfred burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries £15 *add bacon +£1

Pan-fried garlic & rosemary Creedy Carver chicken breast, roasted aubergine, courgette and red pepper, potatoes in rich tomato sauce £18

Roasted rainbow beetroot, red onion, vegan feta and rocket salad, balsamic glaze (vg) £12.50 – Add chicken breast +£6

Cumberland sausages, buttered mash, savoy cabbage, Young's ale onion gravy £14.50

Tenderstem broccoli & butternut squash, chickpea, quinoa and red onion salad, herb oil dressing (vg) £12.50 – Add chicken breast +£6

Angus 28-day-aged sirloin steak, thick cut chips, garlic butter, mixed leaf salad, house dressing, balsamic glaze £21

Young's ale beer-battered cod, thick cut chips, minted mushy peas, tartar sauce £16

Tahini & onion topped baked sweet potato, chickpeas, red onion, tomato, mixed leaf salad (vg) £12.50

Roasted butternut squash & sage risotto, parmesan shavings, crispy sage (v) £13 – Add chicken breast +£6

Braised BBQ Jacob's ladder beef rib, sweet potato fries, tomato and mixed leaf salad £18.50

Sides

Tomato & cucumber salad, mustard & honey dressing (v) £3.50

Rocket, parmesan shavings & balsamic glaze (v) £3.50

Patatas bravas, Suffolk chorizo £5

Confit garlic tenderstem broccoli (v) £4.50

Skinny fries or thick cut chips (v) £4

Puddings


Vanilla & blood orange cheesecake (v) £6.50

Triple chocolate brownie, winter berry compote, vanilla ice cream (gf) £6.50

Spiced winter fruits strudel, pouring cream, brandy butter ice cream (v) £6.50

Somerset camembert, Shropshire blue & Butler's cheddar; served with seeded crackers & quince jelly £10

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

 We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

Tables of 8 or more are subject to a discretionary service charge of 12.5%

