

THE PRINCE ALFRED

Starters

Toasted sourdough bread, mixed olives (vg) £5.50

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

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

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

Crispy whitebait, tartar sauce, lemon wedge £7.50

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 £13.50

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

Mains

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

Sauteed tenderstem broccoli, roasted butternut squash, chickpea, quinoa and red onion salad, herb oil dressing (vg) £12.50 *add Shropshire chicken +£6

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

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

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

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

Roasts

All served with goose fat roast potatoes, double egg Yorkshire puddings, buttered cabbage, honey-roasted carrots & parsnips, and gravy

Treacle-glazed sirloin of beef, horseradish sauce £20

Lemon & thyme roast Shropshire chicken, homemade stuffing, bread sauce £17.75

Mushroom and mixed nut wellington, rapeseed oil potatoes, gravy (v) £14.50

Braised Dingley Dell pork belly, apple sauce £18.75

Treacle-glazed sirloin of beef, lemon & thyme Shropshire roast chicken, braised Dingley Dell pork belly, pigs in blanket £23

Sides

Mixed roasted vegetables (v) £3.50

Butler's Secret cauliflower cheese (v) £3.50

Confit garlic tenderstem broccoli £4.50

Pigs in blankets, gravy £6

Thick cut chips or skinny fries (vg) £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

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

Ice cream selection – 3 scoops £5

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%

