

Serving times

12pm - 10pm

Please order at the bar



www.princessofwalespub.co.uk

theprincessofwalesblackheath

@princesswlsse3

@ThePrincess.Blackheath

Bread board served with warm sourdough boule & butter (V) **4.50**

Glazed mini chorizo sausages (A) **4.50**

Starters & Sharers...

Smoked Scottish salmon with rye bread, capers, lemon & crème fraiche **7.50**

Carrot, turmeric & ginger soup with coconut yoghurt, pumpkin seeds & sourdough (Ve) **5.50**

BBQ-glazed chicken wings served with a blue cheese dip **6.50**

Devilled whitebait with homemade tartare sauce **6.00**

Deep-fried Camembert with chicory & cucumber salad, pomegranate molassas & chutney (V) **6.00**

Nachos - floured tortillas with sour cream, crushed avocado, tomato salsa & melted mature Cheddar **9.00**

To share - Calabrian Meat Board - cured Italian Calabrian meats, sun-blazed tomatoes, olives & toasted sourdough drizzled with pesto **15.00**

To share - rosemary & garlic Camembert baked in sourdough, served with celery (V) **14.00**

Mains...

Fish & chips - cod in an ale beer batter with triple-cooked chips, minted crushed peas & tartare sauce **14.00**

Sausage & mash - outdoor bred sausages, spring onion mash, crispy onions & red wine jus (A) **12.00**

Char-grilled chicken & chorizo with roasted heritage potatoes, Tenderstem broccoli & pesto dressing **14.00**

Add bloomer bread & butter for 1.50 (V)

Steak & ale pie with a smoked Cheddar crust, roasted roots & red wine jus, with your choice of mash or triple-cooked chips (A) **14.00**

Fish pie - sole, smoked haddock & salmon in a rich creamy sauce with cheesy mash, green beans & Tenderstem broccoli (A) **13.00**

Rump of lamb served with char-grilled aubergines, cherry tomatoes, sautéed heritage potatoes and a red wine jus (A) **16.00**

Vegan lasagne with butternut squash, peppers & courgettes (Ve) **12.50**

Nourish bowl - warm charred broccoli, beluga lentils, roasted chickpeas, seeds, pomegranate & lemon olive oil (Ve) **11.00**

Add chicken for 2.50

9oz rib-eye steak with triple-cooked chips, watercress & horseradish butter **18.50**

Peppercorn sauce for 2.00

Classic cheeseburger - char-grilled beef patty & Barber's Cheddar in a soft linseed bun topped with gherkin & fries **13.50**

Add smoked streaky bacon for 1.50, upgrade to triple-cooked chips for 1.00

Beyond Meat burger - a plant-based patty in a soft linseed bun with a dairy free smoked Gouda style cheese alternative topped with Scotch Bonnet sauce, served with a choice of salad (VE) or fries **13.50**

Upgrade to Triple-cooked chips for 1.00

Sides...

Tenderstem broccoli (Ve) **3.75**

Sweet potato fries **4.25**

Dauphinoise potatoes (V) **3.75**

Side salad (Ve) **3.75**

Triple-cooked chips **4.25**

Desserts...

Sticky toffee pudding served with Bourbon vanilla ice cream (V) **6.50**

Biscoff cheesecake with toffee sauce (Ve) **6.50**

Bramley apple pie with bourbon vanilla ice cream (V) **6.50**

Salted caramel profiteroles with caramel sauce (V) **6.50**

Ice cream - your choice of chocolate, vanilla or hazelnut (V) **4.50**

Warm chocolate brownie served with hazelnut ice cream (V) **6.50**

Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. A = this dish contains alcohol.

Fish dishes may contain small bones.