

Serving times
12pm - 9pm
Please order at the bar



www.princessofwalespub.co.uk
f theprincessofwalesblackheath
t @princesswlse3
i @ThePrincess.Blackheath

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

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

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

Starters

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

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

Devilled whitebait with homemade tartare sauce **6.00**

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

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

Roasts

All our roasts come with a home-made Yorkshire pudding, seasonal vegetables & braised red cabbage

21-day aged rib of beef with roast potatoes & red wine jus (A) **17.50**

Half roast chicken with a pig-in-blanket, roast potatoes, gingerbread stuffing & red wine jus (A) **15.00**

Rosemary & garlic rubbed leg of lamb with roast potatoes & red wine jus (A) **16.00**

Nut roast with roast potatoes & vegetarian gravy (V) **14.00**

Mains

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

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

Pan-fried swordfish on roast & char-grilled Provencale style vegetables with tomato tapenade **14.50**

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

Add chicken for 2.50

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

Upgrade to Triple-cooked chips for 1.00, add smoked streaky bacon for 1.50

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

Cauliflower cheese (V) **3.75**

Tenderstem broccoli (Ve) **3.75**

Pigs-in-blankets **3.75**

Side salad (Ve) **3.75**

Sweet potato fries **4.25**

Triple-cooked chips **4.25**

Desserts

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

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

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

Warm chocolate brownie served with hazelnut 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**

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.