



The Smoky Prince at The Prince George, pub classics with a smoky twist, Winter 2019



Light bites & some bits to share

- £4.5 each or 3 for £10

Roasted garlic & rosemary sour dough bread with Cheddar

Roasted aubergine & pomegranate molasses dip with grilled bread

Chestnut falafel with sour cream

Roasted beetroot & walnut hummus with toasted bread

Duck & orange pate with sour cherry chutney & crusty bread
(£2 supplement)

Something to start

Prawn, crab & mushroom gratin, parmesan crisp, warm sourdough **£7.5**

Gin cured house hot smoked salmon, blinis, sour cream, seasonal leaves, grilled lemon **£7.5**

Cranberry glazed pigs in blankets, wholegrain honey mustard dip **£7**

Mini Yorkshire puddings with roast beef, gravy & horseradish **£6.5** (veggie version available)

Breaded camembert on dressed seasonal leaves with redcurrant jelly **£6.5**

Chef's soup of the day, crusty bread & butter (please ask our team for today's choice) **£5**



Donald Russell

Scotland's Finest Butcher

Our beef & pork is selected & hand cut for us by Donald Russell, supplier to Her Majesty the Queen.

Our pub classics, main plates & salads

'Moules & frites' Mussels served with crusty bread & chips (please ask for today's sauce) **£15**

Vegetarian cottage pie, green lentils, sweet potatoes, carrots & swede in a seasoned tomato sauce, topped with crushed new potatoes, cheese & chives served with seasoned vegetables **£14** (can be served vegan)

Beer battered Gurnard & chips, mushy or buttered peas, tartare sauce & grilled lemon **£13.5**

Chicken schnitzel, smoked paprika potato wedges, sauerkraut & grilled lemon **£13.5**

Add smoky hunters, Aussie style or jaeger toppers to your schnitzel **£2 each**

Bangers & mash, Donald Russell Cumberland pork sausages, wholegrain mustard mash, onion gravy, beer battered onion rings **£12** (veggie sausages available)

Gratinated mac & cheese, macaroni pasta & four cheese sauce, garlic bread, dressed salad * **£11.5**

Winter salad, roasted beetroot, caramelised walnuts, kale, port poached pear, chestnuts & breaded camembert with a maple cranberry dressing * **£10**

* Add breaded fried chicken, gin cured house hot smoked salmon, BBQ pulled jackfruit, BBQ beef brisket or cranberry glazed pigs in blankets to your salad/Mac & cheese **£4**

Sides & extras

Chips, mashed potatoes, Chefs' salad, seasonal greens **£4 each**

Mac & cheese, potato wedges with sour cream & sweet chilli, beer battered onion rings **£4.5 each**

Our steaks, grills & smoky bits

21 Day matured Donald Russell fillet steak, centre cut, sublimely tender, 180g **£23**

Barbary duck breast with an orange marmalade glaze, lean, dark & firmly textured meat, 190g **£20**

28 Day matured Donald Russell chuck eye, marbled with a deep flavour, 220g **£18**

Scottish salmon steak with a walnut & cranberry crust, sustainably farmed off the Scottish coastline, 200g **£18**

Slow & low cooked BBQ smoked beef brisket with a maple BBQ glaze, 250g **£16**

Five spice & honey glazed chicken breast supreme, red tractor farm assured, 220g **£16**

All served with a grill garnish of roasted field mushroom, roasted tomato & watercress with your choice of mashed potato, seasoned potato wedges, roast potatoes, steamed seasonal vegetables, Chef's dressed salad or seasoned chips

Add Kentucky BBQ sauce, traditional gravy, peppercorn, mushroom sauce, black olive or garlic butter **£2**

Add cranberry glazed pigs in blankets or BBQ pulled jackfruit **£4**

Our burger collection

served on a brioche bun (gluten free bun available) with lettuce, tomato, chips & pickled red cabbage

The Smoky Prince burger, Donald Russell beef burger, bacon, Cheddar, BBQ relish, pickles **£12**

Chicken burger, breaded chicken with stuffing, bacon, Cheddar, cranberry & chestnut mayonnaise **£11**

Harissa marinated pan-fried haloumi burger, beetroot & walnut hummus, watercress **£10**

BBQ pulled jack fruit burger, Cheddar, roasted aubergine **£10** (can be served vegan)



if you have any allergies or dietary requirements, please speak to a member of our team who will be happy to assist you



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Lunch sandwiches & rolls, available Tuesday – Saturday 12:00 – 16:00

Brunch sandwich, Cumberland pork sausage, smoked bacon, tomato & egg **£6.5**

Beer battered fish fingers, tartare sauce, lettuce **£6.5**

Roast beef with horseradish & seasonal leaves **£5.5**

Smoked ham & Cheddar **£5** (Can be served toasted)

Warm breaded Camembert & cranberry **£5**

Served on your choice of bread with dressed leaves. Add a cup of soup or chips to your sandwich **£2**

Sweet endings & cheese

Goosey chocolate brownie with salted butterscotch sauce, vanilla bean ice cream **£6.5**

Christmas pudding with brandy sauce & brandy butter ice cream **£6.5**

Chef's sweet of the day, could be cheesecake or a fruit crumble... ask our team for today's creation **£6**

Affogato, espresso coffee shot poured over Jude's vanilla ice cream **£5** why not add a shot of Baileys **£4**

British cheese selection, crackers, sourdough bread, grapes, port poached pear, homemade chutney **£8**



Jude's ice-cream & sorbet selection: one scoop **£2**, two scoops **£3**, three scoops **£4**

Vanilla bean, brandy butter, chocolate, strawberry, mint choc chip or salted caramel

Sorbet, lemon, mango or blackcurrant

Liqueur coffees, teas, coffees & hot chocolate

Arriba coffee topped with cream & your favourite liqueur: Irish coffee, Jamesons whiskey, roasted coffee beans/French coffee, Grand Marnier, dried orange/Italian coffee, Disaronno, caramelised almonds **£6.50 Each**

Espresso **£2** Cappuccino, Latte, Americano, Hot chocolate **£2.5 Each**

Birchall's tea selection: Premium English Breakfast, Virunga Earl Grey, Camomile, Peppermint, Lemongrass & Ginger, Organic red bush, Green tea **£2.5 Each**

WINE LIST

Sparkling

Chapel Down Vintage Reserve Brut, England, Crisp dry sparkling wine with flavours of citrus, quince & hints of strawberry

Bottle
75cl 125ml

44.5

Aimery Sparkling Brut, Limoux, Pyrenees, France, Buttery & biscuit flavours with aromas of peaches, acacia & pears

22.7

Ponte Prosecco Treviso, Italy, Light, dry, refreshing prosecco with hints of grapefruit

20.6 5.3

Ponte Aurora Rose, Italy, Extra dry, refreshing with hints of summer berries

20.6

White Wine

Bottle
75cl 125ml 175ml 250ml

Domaine Millet Petit Chablis, Burgandy France, Notes of apple, pear & fresh mint. The mid palate is fruity with a subtle minerality. The end is fresh & lasting

23.3

Cloud Island Sauvignon Blanc, Marlborough, New Zealand, Ripe tropical fruit flavours with plenty of zingy acidity

20.1 5.3 7.8 9.2

Monopole Rioja, Spain, A young dry, fruit forward palate, delightfully fresh

20.6

Ponte Pinot Grigio, Italy, A light dry, neutral white wine with a hint of green fruit

17.9 4.6 5.8 7.5

Aimery Nobles Vinges Chardonnay, France, Yellow colour with green luster, in the nose aromas of acacia, banana & traces of grapefruit

18.9 4.9 6.1 7.5

Rose Wine

Bottle
75cl 125ml 175ml 250ml

O&E Zinfandel Rose, California, USA, Light bodied sweet wine full of summer berry fruit flavor, finished with hints of spice

18.0 4.8 6.1 7.4

Gio Rosato, Italy, Light rose wine with a fragrant, light, fruity character

18.4 4.9 6.2 7.5

Aimery Cabernet Rose, France, Pleasant strawberry flavours with a crisp dry finish

19.1 5.2 6.3 7.7

Red Wine

Bottle
75cl 125ml 175ml 250ml

Elementos Shiraz Malbec, San Juan Argentina, Black pepper & liquorice notes with hints of dark fruit & sweet spice

19.5 5.3 6.6 8.1

Les Vignerons Grenache, Pinot Noir, France, Aromas of black cherry & white pepper with notes of plum & leather

20.0 5.4 6.7 8.5

Ponte Merlot, Italy, A bright & fruity red wine with violet reflections & an agreeably soft palate

21.6 5.6 7.9 9.6

Peter & Peter Pinot Noir, Germany, Dry, fruity palate of redcurrants & cherries, aroma of forest fruits

18.9 4.9 6.1 7.5

Stichies & Ports

Bottle 125ml

Errazuriz Late Harvest Sauvignon Blanc, Chile, Intense citrus, aromas of apricots, honey & elegant floral notes. 37.5ml

17.9

Cockburn's Special Reserve Port, Portugal, Fruity & full bodied, with a dry finish

34.6 8.1



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