



# PRINCE ALBERT



## KITCHEN HOURS

From noon until we run out of roasts

TO SNACK AND SHARE

- Marinated Green Olives** Garlic, Chilli, Parsley VG GF 3.5
- Fried Potatoes** Smoked Paprika, Red Onion, Aioli VGO 5.5
- Homemade Hummus** Handmade Pita VG 6.5
- Salt Cod Croquettes** Aioli 7.5
- Chorizo in Red Wine & Honey** Sourdough Bread 7
- Tempura Fried Chicken** Spicy Mayo 7.5
- Salt & Pepper Squid** Sweet Chilli 7.5

**Mezze Board** Hummus, Falafel, Beetroot Tahini, Fregola Salad, Cornichons, Olives, Handmade Pita VG 15.5

ROASTS

**All served with Potatoes, Carrot & Parsnip Mash, Slow Cooked Red Cabbage, Kale, Gravy and Yorkshire Pudding**

- Angus Beef Rump Cap** Horseradish Crème Fraîche 21
- Roast Pork Belly** Bramley Apple Sauce 18
- Garlic & Herbs Roast Chicken** 18
- Roast Squash w/ Leeks, Walnuts & Gorgonzola** (I can be made vegan!) 17

KIDS ROASTS

**Served with Potatoes, Carrot & Parsnip Mash, Red Cabbage, Kale, Gravy and Yorkshire Pudding**

- Angus Beef Rump Cap** 10
- Roast Pork Belly** 9.5
- Garlic & Herbs Roast Chicken** 9.5
- Roast Squash w/ Leeks, Walnuts & Gorgonzola** 9

SIDES

- Skin on Fries** VG 4.5
- Bread & Oil** VG 4
- Duck Fat Fries** 5.5
- Side Salad** VG GF 5

DESSERTS

- Homemade Apple & Raspberry Crumble** Vanilla Ice Cream V 6.5
- Homemade Pistachio Chocolate Cake** Crème Fraîche, Honey V GF 6.5

## SUNDAY TIPPLES

**Mimosa**  
6.5

**Bloody Mary**  
7.75

**Pickleback**  
5.25

**Kir Royale**  
7.45

Our dishes are freshly prepared and as such please be advised that it can take longer than expected to receive food in busy periods.

(V) Vegetarian, (VG) Vegan, (GF) Free From Gluten Ingredients,

Before you order your food or drinks please speak to our staff if you have a food allergy or intolerance.

Tables of 4 or more are subject to a discretionary 12.5% service charge.