

PRINCE OF WALES

VILLAGE PUB & RESTAURANT



Indicates dishes included in our lunchtime set menu

2 COURSES FOR £28 | 3 COURSES FOR £35

TO START

- HOMEMADE SOUP OF THE DAY £7.25**
Homemade Bread (V GFO)
- SOY & HENDERSON'S CURED SEA TROUT £9.50**
Quince Jam, Pickled Cucumber, Wasabi Gel (DF)
- PAN-SEARED FILLET OF ATLANTIC HAKE £9.95**
Cockle Butter, Pumpkin Purée, Fresh Dill (GF, DFO)
- CHARGRILLED SPROUTING BROCCOLI £9.50**
Romesco Sauce, Toasted Almonds, Chive Oil (V, GF, DF)
- LOCALLY SOURCED PHEASANT BREAST £9.95**
Cranberry Purée, Candied Chestnuts, Creamed Sprouts, Burnt Apple (GF, DF)
- DERBYSHIRE VENISON SAUSAGE ROLL £9.50**
Homemade Piccalilli, Beer Pickles
- SLOW ROASTED ROSCOFF ONION £9.50**
Sheep Curd, Sesame Cracker, Red Amaranth (V, GF, DF)

MAIN EVENT

- TRADITIONAL ROASTED TURKEY £21**
Festive Trimmings, Potato Fondant, Seasonal Vegetables, Turkey Gravy (GFO DFO)
- TRADITIONAL FISH & CHIPS £19.95**
Tartare Sauce, Pea Purée & Lemon Wedge (DFO)
- 12 HR SLOW ROASTED SHIN OF BRITISH BEEF £27**
Bone Marrow Mashed Potatoes, Panache of Bacon & Onion, Stout & Treacle Reduction (GFO DFO)
- GRILLED FILLET OF CORNISH PLAICE £26**
Warm Tartare Sauce, Parmentier Potatoes, Buttered Spinach & Dill Oil (GF DFO)
- PAN-SEARED GRESSINGHAM DUCK BREAST £27**
Pomme Fondant, Spiced Cherry Purée, Honey Granola, & Winter Greens (GFO, DFO)
- HONEY ROASTED HERITAGE BEETROOTS £19.95**
Baked Camembert, Poached English Pears, Toasted Hazelnuts & Dressed Rocket Salad (V, GF, DFO)
- CROWN PRINCE PUMPKIN & SAGE RISOTTO £20.50**
Dovedale Blue Cheese, Madeira Reduction & Toasted Pumpkin Seeds (V, GF)
- CHARGRILLED HOMEMADE BEEF BURGER £19.95**
Mustard Mayo, Emmental Cheese, Pancetta, French Fries & House Salad (DFO)

DERBYSHIRE STEAK

Grass-Fed, 21-Day Dry Aged Prime Beef Sourced Locally from the Lush, Rolling Pastures of Derbyshire.

- RIBEYE STEAK £30** **RUMP STEAK £25**
- SIRLOIN STEAK £29** **FILLET STEAK £42**

Served with Hand Cut Chips, House Salad, Foraged Mushrooms & Slow Roasted Vine Tomato (GFO, DFO)
(Add Red Wine, Peppercorn or Blue Cheese Sauce, £3.50)

SANDWICHES 12pm - 2:30pm

- POSH FISH FINGER SANDWICH £9.95**
Tartare Sauce, Dressed Leaves
- RED LEICESTER & SPICED FIG CHUTNEY £9.95**
Dressed Leaves
- FESTIVE TURKEY, CRANBERRY & BRIE £10.95**
Pigs in Blankets, Dressed Leaves

DESSERT

- SPICED APPLE CRUMBLE TART £8.95**
Clotted Cream, Apple Gel
- BLACK FOREST MOUSSE £9.50**
Black Cherry Purée, Dark Chocolate Soil, Cherry Sorbet (GFO)
- STICKY TOFFEE PUDDING £8.95**
Banana & Yoghurt Sorbet, Butterscotch Sauce
- AFFOGATO AL CAFFE £6.95**
Vanilla Bean Ice Cream (GF)
- BRITISH CHEESEBOARD £14.95**
House Chutney, Artisan Crackers (GF)
- CHRISTMAS PUDDING £8.95**
Brandy Crème Anglaise, Grated Nutmeg

SIDES

- BEER BATTERED ONION RINGS (DF) £4.95**
- HOUSE SALAD (GF DF) £4.95**
- PANACHE OF BUTTERED SEASONAL VEGETABLES (GF) £5.50**
- CHUNKY CHIPS OR FRENCH FRIES (DF) £4.95**
(Upgrade to truffle fries for an extra £2)

V - Vegetarian GF - Gluten-Free GFO - Gluten-Free Option DF - Dairy-Free DFO - Dairy-Free Option

We use nuts, fish, egg, shellfish, milk and gluten products within our kitchen and it is impossible to fully guarantee separation of these items in storage, preparation, or cooking. Please inform a member of staff of all allergies when placing your order. Vegan options available upon request.