

# 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



ROASTED TURKEY WITH FESTIVE TRIMMINGS £21  
Fondant Potatoes, 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 and  
Onion, Stout and 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 BEETROOT £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 for £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 CAFFÈ £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.