

# PRINCE OF WALES

VILLAGE PUB & RESTAURANT

## SNACKS

FRESHLY BAKED SOURDOUGH, SMOKY CRANBERRY BUTTER £2.95 (V)  
MIXED ITALIAN OLIVES £4.50 (GF, DF, V)  
HOUSE BLEND FESTIVE SPICED MIXED NUTS £4.95 (DF, V)  
OUR HOMEMADE BRESAOLA £5.50 (GF, DF)

## STARTERS

LOW SMOKED DERBYSHIRE BEEF CHEEK  
CROQUETTE £9.50 (DF)  
English mustard mayonnaise, lightly pickled shallots

HOMEMADE BLACK PUDDING £9.50  
Burnt Braeburn apple purée, brown butter sauce

PAN SEARED CHALK STREAM TROUT £10.50 (GF)  
Cockles, salty fingers, caper berries

HONEY GLAZED HISPI TARTE TATIN £8.95 (V)  
Smoked yoghurt, chestnut pesto

SLOW ROASTED JERUSALEM ARTICHOKES £9.50  
(VDF, GF)  
Confit onion, sauté kalette, shallot and port dressing

HOME CURED JUNIPER SALMON £10.50 (GFO)  
Soda bread baked in house, creamy fromage blanc

CREAMY PARSNIP VELOUTÉ £7.50 (V)  
Chive oil, freshly baked sourdough

## GRILL

DERBYSHIRE PRIME BEEF GRASS FED  
21 DAY, DRY AGED  
Carefully Raised & Nurtured in Derbyshire  
(all 80Z)  
(GFO, DFO)

RUMP | £25.00  
SIRLOIN | £29.00  
RIBEYE | £30.00  
FILLET | £42.00

ADD A SAUCE:  
Blue Cheese | Peppercorn | Red Wine

All steaks are served with hand cut chips, house  
salad, foraged mushrooms & slow roasted vine  
tomato

## SIDES

Buttered Seasonal Vegetables (GF) £5.95  
Hand Cut Chunky Chips or French Fries (DF) £5.50  
Beer Battered Onion Rings (DF) £5.50  
House Salad (GF DF) £4.95  
Truffle Fries £6.95

## MAINS

TRADITIONAL SLOW ROASTED TURKEY BREAST  
£22.00 (GFO, DFO)  
Festive trimmings, buttery fondant potato,  
Roasted winter vegetables, aromatic turkey gravy (Lunch only)

TRADITIONAL FISH AND CHIPS £19.95 (DFO)  
Pea purée, tartare sauce, burnt lemon wedge

PAN ROASTED FILLET OF CORNISH HAKE £24.95  
(DFO, GF)  
Fricassée of mixed beans and smoky pancetta,  
Buttered sea herbs, gremolata

EMBER BAKED WINTER SQUASH £21.00 (GF, DFO, V)  
Roasted with local honey and za'atar, whipped feta,  
Crispy spiced chickpeas, soy and tahini dressing

DERBYSHIRE BEEF BURGER £19.95  
Topped with camembert, spiced cranberry BBQ sauce,  
Red cabbage slaw, crispy bacon, served with French fries,  
Lightly dressed garden leaves

WILD MUSHROOM AND BLACK TRUFFLE PEARL  
BARLEY RISOTTO £21.00 (V)  
Toasted hazelnuts, sherry reduction, crispy parmesan tuille

HOMEMADE LOCALLY SHOT GAME PIE £23.00  
Creamy mashed potatoes, honey roasted winter vegetables,  
Cavolo nero, port and game reduction

## DESSERTS

TRADITIONAL SPICED CHRISTMAS PUDDING £9.50 (V)  
Brandy crème anglaise, grated nutmeg

CLASSIC ESPRESSO AFFOGATO £6.95 (V, GF)  
Vanilla ice cream

OLD FASHIONED GINGERBREAD £9.95 (V)  
Warm salted caramel sauce, vanilla bean ice cream

SELECTION OF BRITISH CHEESES £14.95 (V)  
Artisan crackers, homemade chutney, grapes and celery

70% DARK CHOCOLATE TART £9.95 (V)  
Macerated black cherries, pistachio crumb, black cherry ice  
cream

VANILLA AND MALT CRÈME BRÛLÉE £9.50 (V)  
Blackcurrant sorbet, sweet and sour blackcurrants

## LUNCHTIME SET MENU

Available Tuesday to Saturday

**TWO COURSES: £30**

**THREE COURSES: £36**

ALL DISHES WITH A



PLEASE NOTE OUR MENU EVOLVES WITH THE SEASONS TO BRING YOU THE BEST INGREDIENTS POSSIBLE.  
SELECTIONS AND PRICES MAY CHANGE AS WE SOURCE THE FINEST SEASONAL PRODUCTS.

DF – Dairy Free V – Vegetarian VG – Vegan GF – Gluten-Free N – Contains Nuts

We take food allergies and intolerances very seriously. While we strive to prepare dishes that are free from specific allergens upon request, please note that our food is prepared in a kitchen where all major allergens are present. As a result, we cannot guarantee that any dish is completely free from allergens. If you have a food allergy, intolerance or other dietary restriction, please inform a member of our team before placing your order.