

# The Prince Regent Sample Menu

## Starters

*Handmade scotch egg served with brown sauce £4.25*

*Smoked salmon, sourdough, crème fraîche and capers  
£7.75*

*Pan-fried king prawns and chorizo on toasted sourdough  
£6.25*

*Devon crab on toasted sourdough with avocado £7.50*

*Butternut squash soup topped with crème fraîche and  
pumpkin seeds,  
served with toasted sourdough (v) £5.75*

*Grilled asparagus with heirloom tomatoes,  
topped with pumpkin seeds and served with ancient  
grain bread (ve) £5.50*

*Pan-seared scallops with chorizo and creamed peas  
£8.50*

*Lemon & thyme infused olives (ve) £3.25*

*Bread board - warm sourdough boule with butter (v) £4*

## Main courses

*Handmade British beef burger in a brioche bun with  
bacon and  
melted cheese, served with fries £12.95*

*Fish & chips - line-caught cod, ale-battered,  
served with triple-cooked chips, mushy peas & tartare  
sauce (a) £12.95*

*Roast Atlantic cod with peas, leeks and a chorizo & pea  
ragu (a) £16*

*Shepherd's pie topped with cheesy mash and served with  
cavolo nero £11*

*Pan-fried duck breast in cherry sauce, served with  
braised red cabbage and vegetable fritters £16*

*Goat's cheese & beetroot tart with ribbons of carrots,  
courgettes and celeriac,  
served with a citrus dressing (v) £9.75*

*Rump of lamb served with chargrilled aubergines, cherry  
tomatoes,  
sautéed heritage potatoes and a red wine jus (a) £16*

*Sea trout and king prawns served with samphire and  
heritage potatoes in brown butter £16*

*Asparagus & sun dried tomato risotto with pecorino and  
pumpkin seeds (v) £12*

*Baby kale salad, cherry tomatoes, avocado and  
mozzarella, drizzled with  
sunflower seed & herb dressing (v) £9.25*

*Caesar salad with chargrilled chicken breast, gem  
lettuce, anchovies,  
olives and caesar dressing, topped with shaved cheese,*

*bacon and toasted sourdough croutons £10.25*

*Cherry Orchard Farm horseshoe sausage, spring onion  
mash,  
crispy onions & a red wine jus (a) £13*

*28-Day aged rib-eye steak, triple-cooked chips & a  
horseradish butter £16.50*

*Peppercorn sauce £2*

### **Sharers**

*Rosemary & garlic baked camembert baked in sourdough  
with celery (v) £13*

*Board of Italian cured meats from Calabria, sun dried  
tomatoes and  
lemon & thyme infused olives, served with sourdough  
bread and balsamic vinegar £14.50*

*The continental board - Baked camembert, sourdough  
bread,  
cured Calabrian meats, smoked duck breast, carved ham,  
lemon & thyme  
infused olives and 'nduja sausage £27*

### **Sides**

*Stem broccoli £3.50*

*Fries £3.25*

*Side salad £3.50*

*Triple-cooked chips £3.25*

*Watercress & shaved hard cheese salad £3.50*

**Desserts**

*Warm chocolate brownie served with hazelnut ice cream  
(v, n) £6*

*Sticky toffee pudding and vanilla ice cream (v, n) £6  
Chantilly cream-filled profiteroles with caramel sauce (v)  
£6*

*Lemon tart with raspberries £6*

*British cheese board - Cornish blue, Wensleydale with  
cranberry,  
Sandham's crumbly Lancashire & St.Helen's Farm goat's  
cheese,  
served with celery, biscuits & chutney (v, n) £8*

*(a) contains alcohol, (v) vegetarian, (ve) vegan, (n)  
contains nuts*