

# PRINCE ALFRED



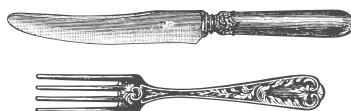
EST. 1851

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THEPRINCEALFRED

PRINCEALFRED112

INFO@PRINCE-ALFRED.CO.UK



## SNACKS & SIDES

### CHICKEN WINGS £5

Gluten, sulphites, mustard

### CHEDDAR AND HAM

#### CROQUETTES £5

*Spiced chilli jam*

Gluten, egg, milk, mustard

### CRISPY SQUID £6

*Lime aioli*

Gluten, fish, egg, mustard

### STICKY RIBS £6

*Rainbow slaw*

Gluten, sulphites

### ROSEMARY ROAST

#### POTATOES £4

*Pot of gravy*

Gluten, soya, celery, egg, milk, mustard

### SHARER £20

*All of the above snacks*

Gluten, egg, milk, mustard, sesame seeds,

soya, celery, sulphites

### NACHOS £5

*With sour cream and salsa*

Gluten, milk, mustard

### BREAD SIDE £2

Gluten

### GARLIC BREAD £3

Gluten

### GARLIC BREAD WITH CHEESE £4

Gluten, milk

### HOUSE SALAD £3

Mustard, fish

### CHIPS £3.5

Gluten

### ONION RINGS £3.5

Gluten, egg

## MAIN PLATES

### FISH AND CHIPS £13

*Mushy peas and tartare sauce*

Gluten, mustard, egg, fish, sulphites

### LINCOLNSHIRE SAUSAGES AND MASH £10

*Served with gravy*

Sulphites, mustard, milk

### STEAK 'N' EGGS £16

*Sage and garlic hammered rump steak,  
spinach, two fried eggs and chips*

Gluten, sulphites, egg

### RACK OF RIBS £16

*Chips and rainbow slaw*

Gluten, sulphites

### COTTAGE PIE £10

Milk, mustard, sulphites

### CHICKEN CAESAR SALAD £10

Gluten, sulphites, mustard, fish

### GOAT'S CHEESE SALAD £10

*Beetroot, sugar snap peas, toasted seeds  
orange zest balsamic, croutons and  
orange segments*

Gluten, milk, soya, sesame seeds, nuts

## BURGERS

*All served with homemade  
slaw and skin on chips*

### CLASSIC £11

*Cheese and streaky bacon*

Gluten, milk, soya, egg, mustard, sesame seeds

### THE PRINCE £14.50

*Two patties, cheese, streaky bacon  
and onion rings*

Gluten, milk, soya, egg, mustard, sesame seeds

### CLASSIC CHICKEN £11

*Chipotle mayo, cheese and streaky bacon*

Gluten, milk, soya, egg, mustard, sesame seeds

## SANDWICHES

### SKILLET STEAK £9

*Caramelised onions and horseradish*

Gluten, sulphites

### HAM AND CHEESE TOASTIE £6

*Worcestershire sauce*

Gluten, milk

### TRUFFLED MOZZARELLA £6

*Roasted peppers, whipped beets  
with truffle oil.*

Gluten, egg, milk, mustard

## PIES

*Served with market veg and mash*

Gluten, milk, wheat, egg, mustard, sulphites

### STEAK AND ALE £12

### CHICKEN AND HAM HOCK £12

## DESSERT

### HOT CHOCOLATE

#### FUDGE CAKE £6

Milk, nuts

*Toffee walnuts and  
ice cream*

Please ask a member of staff for an allergen menu which is available at the bar

PLEASE ORDER AT THE BAR

Teas and coffees available

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## WINE

We have made it simple & chosen seven of our favourite seasonal wines for you to enjoy

All wines are available in the following serves:  
175ml - £5.50    250ml - £7.50    Bottle - £21

### RED WINE

Merlot, Silvester, Ochagavia.....Chile  
Shiraz, Moon Harvest.....Australia  
Cabernet Sauvignon, Barton & Guestier.....France

### WHITE WINE

Sauvignon Blanc, Ochagavia.....Chile  
Pinot Grigio, Brume di Monte.....Italy  
Chardonnay, Barton & Guestier.....France  
Chenin Blanc, Long Beach.....South Africa

### ROSE WINE

Rosé, Domaine Montrose.....France

## CHAMPAGNE & SPARKLING

Bottle

Prosecco, Spumante, Brut Doc, Blue Label, Dal Bello.....£28  
Glass of prosecco 125ml.....£6.50  
Forget Brimont Brut 1er Cru.....£45  
Moet & Chandon, Brut, Rosé, NV.....£65

For a full selection of drinks and soft drinks please ask at the bar

All wine available in 125ml measure upon request

## GINS

Enjoy our double serve signature gin cocktails - All our gins are served with Fever-Tree tonic

£8.95

**BLOOM GIN**.....England  
*With sliced strawberries*

**MARTIN MILLERS**.....England  
*With sliced strawberries and a crack of black pepper*

**BOODLES**.....England  
*With a twist of grapefruit*

**PLYMOUTH GIN**.....England  
*With a lime wedge*

**PORTOBELLO**.....England  
*With a twist of grapefruit*

**NO 3 LONDON DRY**.....England  
*With a lemon twist and optional dash of Grapefruit Bitters*

**HENDRICKS**.....Scotland  
*Served with cucumber ribbon and rose lemonade*

**DINGLE**.....Ireland  
*With a lime wedge*

**GIN MARE**.....Spain  
*With 2 skewered olives and a sprig of rosemary*

**NO. 209**.....USA  
*With an orange twist*