FOOD SERVICE 12-3pm then 6-9pm – Everything cooked to order, there may be a wait when busy

SMALL PLATES
Lamb Kofta served with Homemade Tzatziki and a Tomato, Onion & Micro Herb Salad (G) £6.95
Brixham Monkfish Goujons from BM79 Adela – Crispy Battered with Chunky Home Made Tartare Sauce £6.95
Caprese - Mozzarella Ball with Tomato, Basil and Red Onion Summer Salad (G/V) £5.95
Rosemary Breaded Cornish Brie Wedges with Spiced Tomato Chutney & Leaves (V) £5.95
Classic Prawn Cocktail with a Bloody Mary Sauce £6.95
Brixham Scallops Pan Fried with Crispy Pancetta and Garlic Butter (G) £8.95
‘Hand Picked’ Brixham Crab Cakes - Thai Style served with Sweet Chilli Jam & Dressed Leaves £7.95
Chilli Falafels with Houmous, Red Onion and Tomato Summer Salad (V/VE/G) £5.95

BIG PLATES
Thai Green Curry - your choice of King Prawn or Chicken Breast served with herb infused Basmati Rice (G/D) £13.95
Westcountry Pan Roasted Roast Pork Chop with Fondant Potato and Cassoulet of Smoked Beans with Chorizo Sausage (G) £16.95
Beetroot and Ricotta Tortellini Pasta served in a Sun Blush Tomato, White Wine and Artichoke Sage Broth with Parmesan Crisp (V) £13.95
Prime 8oz Sirloin Steak served with Skin-on fries, Sautéed Wild Mushrooms, Vine Ripened Cherry Tomatoes, Dressed Watercress & Peppercorn Sauce (G) £19.95
Brixham Mussels cooked in Westcountry Cider, with Smoked Bacon and Leeks, with Crusty French Baguette £15.95
Traditional Seaside Cod & Chips - The best sustainable MSC Cod – Crispy Fried in our Secret Batter, served with Minted Pea Purée, Home Cooked Chips and Chunky Tartare Sauce £12.95
Vegan Butternut Squash, Potato & Butterbean Curry with Saffron Rice and Grilled Brixham Sourdough (V/VE) £10.95
Westcountry Honey Glazed Ham, Double Free Range Eggs and Home Cooked Chips, Served with Dressed Leaves and Spiced Tomato Chutney (G) £11.95
Pan Fried Fillets of Sea Bass with Spider Crab Croquettes, Buttered Greens, Samphire, served with Salsa Verde Potatoes and Prawn and Crayfish Volute £15.95
Smoked Portobello Mushroom and Cassoulet of Beans with Toasted Sourdough (VE) £10.95
Chefs Special - Brixham Catch of the Day from BM79 – ADELA | Fresh from the boat this morning Whole Roasted Sole (usually Lemon | Sand | Dover) or Whole Plaice - ask for Catch of the Day when ordering served with Garlic Butter, Dressed Salad and Chive Buttered New Potatoes £16.95

SUMMER SALADS
Classic Chicken & Smoked Bacon Caesar Salad (G) £10.95
Deep Fried Cornish Brie, Toasted Walnuts and Beetroot Houmous Salad with Croutons (V) £10.95
Seafood Salad – Fresh Brixham Crab, Peeled Prawns, Smoked Salmon and Chive Buttered New Potatoes (G) £17.95
Sirloin Steak, Rocket and Blue Cheese Salad (G) £14.95
Dressed Brixham Crab in Shell – Mixed Salad, Chive Buttered New Potatoes with Lemon Mayonnaise £16.95

SIDES
Skin-on Fries (V/VE) | Sweet Potato Fries (V/VE)
Home Made Slaw | Garlic Bread
Buttered Greens – All £2.50 each

CHILDREN
TPW 4oz Beef Burger with Slaw & Fries
Chicken on Sticks – with Fries & Flat Bread
Cod & Chips with Peas – All £4.95 each
BURGERS
Served with Skin-on or Sweet Potato Fries, Homemade Slaw, Spiced Tomato Chutney & Dressed Leaves
TPW 8oz Prime Beef Burger – in an artisan bun - £11.95
- Add Quickes Cheddar or Smoked streaky Bacon + £1.50 each
Whole Chicken Breast – in an artisan bun with Smoked streaky Bacon, Red Onion Marmalade - £12.95
- Add Deep Fried Brie + £1.50
Greek Style Lamb Burger | Tzatziki & Feta Cheese | Served in a delicious focaccia - £13.95
Plant Based - Vegan Beetroot Burger – in a Vegan Bun with Vegan Cheese - £10.95 (V/VE)

STACKS ‘ON’ TWO STICKS
Served with Skin-on or Sweet Potato Fries, Dressed Micro-herb Leaf Salad and Homemade Slaw - All £15.95
Chicken Breast Marinated in Lemon & Thyme with Mediterranean Veg and a Sweet Chilli Dip (G/D)
King Prawns – Marinated in Fresh Lime & Chilli with Mediterranean Veg and a Soy & Ginger Dip (G/D)
Greek Style Lamb Koftas with Homemade Tzatziki – Three Sticks of Meat (No Veg) (G)
Vegan Falafel - Marinated Mediterranean Veg with Houmous (V/VE/G/D)

ITALIAN PIZZA OVEN
Hand Stretched & Stone Baked in House
Margherita
Our secret Tomato Sauce | Mozzarella | Basil £10.95
Italian Garden V/VE
Mozzarella or Vegan Cheese | Olives | Artichokes | Red Onion | Sun Blushed Tomatoes | Mushrooms | Peppers £12.95
Florentine
Mozzarella | Spinach | Ham and Eggs | Garlic Oil Olives £12.95
Pepperoni
Mozzarella | Pepperoni | Red Onion | Chilli Oil £12.95
Tuscan Chicken
Mozzarella | Chicken | Chorizo | Peppers | Mushrooms Black Olives | Fresh Rocket | Pesto £12.95
Sicilian
The Fully Loaded Pizza – Have it all! £14.95
Hawaiian
Mozzarella | Pineapple | Ham £12.95
Prosciutto
Mozzarella | Italian Ham | Mushroom | Sun Blushed Tomato | Fresh Basil | Garlic Oil £12.95
Steak and Rocket
Mozzarella | Sirloin Steak | Sun blushed Tomato | Fresh Rocket | Garlic Oil £14.95

SANDWICHES - LUNCHTIMES ONLY
Served in a delicious fresh baked roll with Corkers crisps, dressed Leaves and homemade slaw (except VE)
Fresh Brixham Hand Picked Crab £9.95
Roast Ham, Mustard & Watercress £6.95
Prawn & Bloody Mary Sauce £7.95
Westcountry Quicks Farm Mature Cheese and Chutney (V) £6.95
Devon Roast Beef with Horseradish & Rocket £6.95
Avocado, Falafel, Tomato Chutney & Watercress (V/VE) £6.95
Add Skin-on or Sweet Potato Fries + £2.50

DESSERTS
Summer Fruit Ice Cream Sundae £6.95
Chocolate Sundae – stuffed with Brownie £6.95
Sticky Toffee Pudding, Toffee Sauce with Banana Ice Cream (G) £5.95
Chocolate Brownie with Vanilla Ice Cream £5.95
Lemon Posset & Fruit Compote served with Shortbread Biscuit £4.95
Selection of Three Ice Creams (V/VE) £4.95
Cheese Board – Devon Cheddar | Cornish Brie | Devon Blue (Local cheese selection subject to change)
Served with Savoury Biscuits & Chutney £6.95

FOOD ALLERGIES & INTOLERANCES – Please ask about ingredients in your meal when placing your order
ABOUT US - OUR SUPPLIERS & COVID-19

Where’s it from? Some people may not care about where their food is from as long as it’s cheap, fills their belly and looks nice on a plate. We however want to ensure you know what you’re buying.

We source the best local produce we can from our local town of Brixham and within Devon and Cornwall.

• ‘Tristan’ of Adela BM79 for Fish straight off the boat to plate, landed directly at The Prince William
• Our 5th Generation Butcher from the Devon City Of Exeter - family owned since 1860.
• Seasonal Fruit and Veg from our family run wholesale company Frank Mann across the bay in Torquay
• Cornish Ice Cream from Kellys of Cornwall based at Bodmin Moor – made with Cornish clotted cream.
• Crab from the family run Brixham Crab Company
• Mussels from Brixham Sea Farms – grown in Fishermans Cove and Elberry Cove
• Bloody good Devon Cheeses from M C Kelly at Elston Farm in Credition

Everything else is bought in from local wholesalers supporting our local economy and small business. We’ve managed to get some of the best prices possible so our food is fairly priced without compromising on quality or road and air miles. We also make all our own desserts on the menu and most things from scratch!

COVID – 19 and the NEWLY renovated Prince William

Here at the Prince William we’re so pleased to welcome you back. We are a local independent business and this winter of 2020 we undertook the largest ever renovation of The Prince William. We opened for only 4 weeks, then had to close due to the COVID-19 pandemic. We’re back now, brand new, with a new menu, as clean as ever and taking every precaution we can in accordance with government guidelines, securing everyone’s safety, both staff and customers – we would ask you do the same. This has caused many a headache, but please be patient with us, things may take a little longer as the ‘new normal’ is not as familiar to us all. We will be seating you and offering table service where possible so as to enable us to sanitise correctly between customers. Please be kind and patient with our team and in return you will get the best service we can offer and a little breather of normality back as we look after you. Be assured that behind the scenes, without all the bravado, we have risk assessments, copious amounts of cleaning products and are ensuring your wellbeing and safety at all times. Follow our easy displayed guidelines and you will be doing your bit too.

We also have a 5 STAR food and Hygiene Rating – the highest rating possible and an award for the quality of our cellar and beer and we’ve gone all out on the new outside seating so you can enjoy summer ‘alfresco’.

Due to restrictions on self-service food – we have had to pause the Carvery, but don’t worry – we have a fantastic Sunday Menu with a great big delicious Sunday Roast on it! We’ve also introduced an outside takeaway and a brand new BBQ service on Saturday and Sunday from 2pm – 8pm weather permitting.

We thank you all for your support and for choosing us to take care of you. If you’ve enjoyed yourself, tell everyone, if there’s been a problem or issue, whisper it to us quietly and we will put it right. Local businesses now more than ever need your support and kindness – we looked after and supported our staff throughout the COVID Crisis – made no redundancies and are a proud local employer of around 65 people. Please also visit our sister venue and Cocktail Bar – ‘Liberty’ on the other side of the harbour.