

LIGHT BITES

Brixham Crab and Prawn Cocktail with Little Gem Lettuce, crisp Granny Smith Apple and Cucumber with Tarquins Yuzu Gin infused Mayonnaise £12.95 (GF)

Homemade Calamari infused with Indian Spice and served with Lime Aioli £8.95 (GF)

Brixham Scallops roasted in Shell, with Chilli, Lime and Ginger Butter, served with Torched Lime £12.95 (GF)

Korean Crispy Cauliflower with Traditional Kimchi £7.95 (GF) (V) (Ve)

Halloumi fried naked with Spring Onions and Chilli served with Coriander Infused Yoghurt £8.95 (GF)

Tempura Soft Shell Crab on Sweet Pickled Red Cabbage with sliced Radish and Lime Aioli £11.95

Oysters in Shell, accompanied with our homemade Bloody Mary Granita £13.95 for Six (GF)

Lamb Koftas handmade and served with a Greek Salad and homemade Tzatziki £8.95

Brixham Monkfish Goujons Tempura Battered with Tartare Sauce and Lime Wedge £8.95

Heritage Tomato and Mozzarella Salad with Rocket and Herb Infused Oil and Balsamic Pearls £7.95 (GF) (V)

Skin-on Fries £2.95 (V)(Ve) or Parmesan Fries £4.95

SHARING PLATTERS

Cold Seafood Sharing Platter - £55

Oysters in shell, Dressed Brixham Crab, Local Mussels, Crevettes, Cold Water Prawns, Langoustines and Smoked Salmon - Served with Sourdough and our Homemade Bloody Mary Granita, Marie Rose and Seaweed Mayonnaise

Charcuterie Sharing Platter with Mixed Olives, Feta, Cured Meats, Houmous, Pickles, Sundried Tomatoes, Breads and Oil £14.95

Camembert Sharing Platter with Rosemary and Honey served with Toasted Breads, Red Onion Chutney, Walnuts, Grapes and Pickles £12.95

DESSERTS

Pornstar Martini Posset - fresh Passion Fruit £8.95 (GF)

Pimms Eton Mess £8.95 (GF) (Contains Alcohol)

Homemade Sticky Toffee Pudding & Toffee Sauce with Honeycomb Ice Cream £7.95 (GF) (V)

Chocolate Bounty Tart with Coconut and Mango Gelato £7.95 (V) (Ve)

Ice Cream or Sorbet £4.95 (V) (Ve)

SIDES

Skin-on Fries (V/VE) £2.95 | **Side Salad (V/VE)** £3
Parmesan Topped Fries £4.95 | **Homemade Slaw (Ve)** £2.50
Garlic Bread £3.95 + **Parmesan Cheese** £1.50

ITALIAN PIZZA OVEN

Our bases are Hand Stretched & Stone Baked in house using our own unique Tomato & Basil Sauce then generously scattered with Mozzarella Cheese

Margherita (V) – Ideal Base for Build Your Own
Simply just Mozzarella and our Secret Tomato Sauce £11.95

Italian Garden (V/VE)

Mozzarella Cheese | Olives | Artichokes
Red Onion | Sun Blushed Tomatoes | Mushrooms
Peppers (ask for Vegan Cheese if required) £13.95

Pepperoni

Mozzarella | Pepperoni | Red Onion | Chilli Oil
Fresh Rocket £13.95

Summer BBQ Jerk Chicken

BBQ Base | Mozzarella | Jerk Chicken | Peppers
Mushrooms | Red Onion £14.95

Hawaiian

Mozzarella | Roasted Ham | Pineapple £13.95

Prosciutto

Mozzarella | Italian Ham | Mushrooms | Sun Blushed
Tomato Fresh Rocket and Garlic Oil £13.95

Extra Toppings

Artichokes | Peppers | Mushrooms | Red Onion |
Rocket Olives | Pineapple | Sun Blushed Tomato |
Chicken | Chorizo | Roasted Ham Pepperoni or Extra
Cheese - all £1.50 each

THE
PRINCE
WILLIAM



01803 854468

PLEASE ORDER AT THE BAR



ALFRESCO MENU SERVED UNTIL 9pm

EVENING

BIG PLATES

Brixham Catch of the Day from a Local Day Boat – brushed with Garlic Butter and served with Seasonal Vegetables and New Potatoes dressed in Herb Oil £22.50 (GF)

Cod & Chips - Prime Fillet of Cod Crispy Fried in our Secret Batter, served with homemade Garden Pea Puree, Chips, Tartare Sauce and Lemon – our Cod is certified sustainable by the MSC. £15.95

Local Mussels in a Traditional Garlic and White Wine Cream Sauce accompanied by Warm Sourdough Bread £17.95

Filletts of Sea Bass pan fried, served with a Warm Salad of New Potatoes, Fine French Beans, Sun Blushed Tomatoes, Pak Cho and Samphire, with a freshly made French Sauce Vierge of Tomato, Basil, Garlic, Lemon and Parsley £22.50 (GF)

Handmade 1/4lb Prime Beef Burger in an Artisan Bun, stacked with Lettuce, Red Onion, Vine Ripened Tomatoes served with Skin on Fries, Homemade Slaw, Relish, Pickle and Dressed Salad Leaves £14.95
+ Monterey Jack Cheddar + Streaky Bacon £1.50 each
Double it up to a 1/2lb 2 Patty Burger for £2.95

Jerk Chicken Burger marinated in our Homemade Sauce and served in an Artisan Bun, stacked with Homemade Coleslaw, Key Lime Mojito Sauce, served with Skin on Fries and Dressed Salad Leaves £15.95

Plant Based Vegan Cheese Burger in a Speciality Vegan Bun, stacked with Crispy Lettuce, Red Onion and Vine Ripened Tomato, Vegan Cheese and Vegan Coleslaw £14.95 (V) (Ve)

Lamb Koftas with a Greek salad, Houmous, our Homemade Tzatziki and Skin on Fries £17.95

Summer Buddha Bowl of Wild Rice, Pickled Red Cabbage, Carrots, Edamame Beans topped with Korean Fried Cauliflower and Traditional Kimchi £16.95 (V) (Ve)

ALL FOOD IS COOKED TO ORDER, THERE MAY BE A WAIT WHEN BUSY | FOOD ALLERGIES & INTOLERANCES: Please ask for specific ingredients (GF) = Gluten Free (V) = Vegetarian (Ve) = Vegan