



Sharing COCKTAILS

Share a cocktail with your friends.
Ask our team about them! Serves 3-4

Choose from:

**Blood Orange
& Fig Sangria** 48

**Champagne Elderflower
Paloma** 50

Aperol Spritz 45

Limoncello Spritz 45

Watermelon Spritz 48

Prince's Peach 40

Non-Alcoholic



Elderflower Spritz 9

Lyre's London Dry, Elderflower, Wild Idol Sparkling
White



Nogroni 9

Lyre's London Dry, Lyre's Italian Spritz, Lyre's Rosso



Raspberry & Cherry Blossom Spritz 10

Everleaf Mountain, Wild Idol Sparkling White, Raspberry



Crodino Non Ale Spritz 9

A refreshing alcohol-free alternative to the popular
Aperol Spritz

Bottomless Brunch

EVERY SATURDAY

-

ENJOY 90 MINUTES OF PROSECCO, CORONA, OR
COCKTAILS WITH A MAIN BRUNCH DISH OF YOUR CHOICE

House



Prince's Peach ----- 13

Ron Santiago de Cuba Anejo, Absolut
Passionfruit, Pineapple, Lime, London Essence
White Peach & Jasmine Soda



Blood Orange & Fig Sangria ----- 13.5

Malfy Arancia, White Wine, Lemon, London
Essence Aromatic Orange & Fig Soda



Blackberry Smash ----- 13.5

Jameson Black Barrel, Blackberry, Lemon, Mint



Pear Daiquiri ----- 13

Ron Santiago de Cuba Añejo, Pear Liqueur, Pear
Purée, Lime



Champagne Elderflower Paloma ----- 14.5

Código 1530 Rosa Tequila, Elderflower, Lime,
London Essence Pink Grapefruit Soda topped
with Moët Chandon Imperial Brut



Watermelon Spritz ----- 13.5

Absolut Elyx, Lillet Rose, Lime, Mint topped with
Watermelon Red Bull



Spiced Cranberry Punch ----- 13

Beefeater Blood Orange, Triple Sec, Spiced
Cranberry & Clementine (Served Warm)

Classics



Passionfruit Martini ----- 13.5

Absolut Vanilla, Passionfruit Liqueur,
Passionfruit, Prosecco



Aperol Spritz ----- 12.5

Aperol, Prosecco, Soda



Limoncello Spritz ----- 12.5

Limoncello Di Carpi, Prosecco, Soda



Spicy Margarita ----- 13.5

Altos Plata, Triple Sec, Lime, Chilli, Agave



Negroni ----- 12.5

Beefeater London Dry, Campari, Antica Formula

Sparkling ----- 125ml / Bottle

Prosecco Spumante, Ca' di Alte **9.25/39/** Magnum **77**
Veneto, Italy

Prosecco Rosé, Ca' di Alte **41**
Veneto, Italy

Rathfinny Classic Cuvée Brut **57**
Sussex, England

Moët & Chandon Brut Impérial **12.25/77/** Magnum **149**
Champagne, France

Moët & Chandon Rosé Impérial **92**
Champagne, France

Laurent-Perrier Rose Bottle **115/** Magnum **229**
Champagne, France

Wild Idol Non Alcoholic Sparkling White **10/ 40**
Rheinhessen, Germany

White ----- 175ml / 250ml / Bottle

Trebbiano/Garganega, Saveroni **8/10.75/31**
Veneto, Italy

Viognier IGP Pays D'OC,
Château Fontarèche **8.75/11.75/34**
Languedoc, France

Pinot Grigio 'Terrapieno', Alpha Zeta **37**
Veneto, Italy

Chardonnay, Mandrarossa **39**
Sicily, Italy

Alvarinho Escola, Quinta de Azevedo **9.75/13.75/41**
Minho, Portugal

Riesling 'Red Stone', Gunderloch **44**
Rheinhessen, Germany

Marlborough Sauvignon Blanc **11.25/16/47**
Framingham, New Zealand

'Lugarara' Gavi di Gavi, La Giustiniana **12.25/17/50**
Piemonte, Italy

Chardonnay, Great Heart, Stellenbosch **56**
South Africa

Sancerre 'L'Indiscrete', Anthony Girard **64**
Loire, France

Chablis 'Saint Martin', Laroche **67**
Burgundy, France

Rosé ----- 175ml / 250ml / Bottle

Organic Rosado, Familia Castaño **8/11.25/36**
Murcia, Spain

Vondeling Rosé **9.5/12.5/37**
South Africa

Luberon Rosé, Famille Perrin **11.25/13.75/41**
Southern Rhône, France

'Calalenta' Rosato, Fantini **47**
Abruzzo, Italy

Whispering Angel **12.5/18.5/55**
Côtes de Provence, France **Magnum 105/ Jeroboam 210**

Rock Angel, Chateai d'Esclans **80**
Côtes de Provence, France

Red ----- 175ml / 250ml / Bottle

Vinho Regional Lisboa Tinto **31**
Evaristo, Portugal

Nero d'Avola Nerello Mascalese, **7.75/11.75/34**
Borgo Selene
Sicily, Italy

Frappato Mandrarossa **Try Me Chilled! 8.75/12.75/38**
Sicily, Italy

Malbec, Amalaya **9.25/13.75/41**
Calchaqui Valley Salta, Argentina

Pinot Noir, Three Lions **10.25/14.75/44**
Great Southern, Western Australia

Rioja Reserva, Izadi **47**
Rioja, Spain

Shiraz, Whole Bunch, Gabriëlskloof **11.75/17.5/52**
Cape South Coast, South Africa

Fleurie, 'Indiegéne', Domaine Grégoire Hoppenot **60**
Beaujolais, France

Shiraz, 'Plexus' Barrosa Valley **64**
South Australia

Beer & Cider

Draught Lager

Camden Hells Lager, Camden 4.6%	7.45
Stella Artois Lager, Belgium 4.6%	7
Mahou Lager, Spain 4.8%	7.4

Draught Craft

Camden Eazy Ipa London 5%	7.55
Jubel Craft Lager cut with Peach, London 4% GF/VE	7.4
Two Tribes Campfire Hazy IPA, London 5.2%	7.5

Cider & Stout

Guinness Stout, Dublin 4.1%	7.45
Koppaberg Strawberry & Lime, Sweden 4%	7

4 PINT PITCHERS AVAILABLE ON ALL DRAUGHT

Bottled Beers & Craft Cans

Corona Extra Lager, Mexico 4.5%	6
Stella Artois Gluten Free, Belgium 4.6% GF	6
Beavertown Neck Oil Session IPA, London 4.3%	6.25
Beavertown Gamma Ray APA, London 5.4%	6.5
Leffe Blonde Abbey Beer, Belgium 6%	6.25
Blue Moon Wheat Beer, Colorado 5.4%	6.25
Jubel Craft Lager, London 4% GF/VE Grapefruit	6.25
Corona Cero Lager, Mexico 0% AF	5.75
Lucky Saint Germany 0.5% LA IPA / Unfiltered Lager	5.75
Guinness 0.0 Stout, Dublin 0% AF	6.5
Days Pale Ale Scotland 0% AF	5.75

Bottled Cider

Kopparberg sweden	7
Strawberry & Lime 4% / Tropical 3.4% / Mixed Fruit 4%	

Hard Seltzer

White Claw	6.25 / 6 cans for 35
Natural Lime / Mango / Black Cherry	

(AF) Alcohol Free (LA) Low Alcohol (GF) Gluten Free (VE) Vegan

Softs

Coca-Cola

Regular **4** / Zero **3.75** / Diet **3.75**

Luscombe Organic Sparkling

Raspberry Crush / Cloudy Lemonade / Elderflower

London Essence

Ginger Ale / Ginger Beer / Pink Grapefruit Soda /
Orange & Fig Soda / White Peach & Jasmine Soda

Red Bull

Original / Sugar Free / Tropical

Trip CBD-Infused

Elderflower & Mint / Peach & Ginger

Trip Mindful Blend

Blood Orange Rosemary

Soft Drinks

Live Sports in the Loft!

JOIN US UPSTAIRS FOR NON-STOP LIVE SPORTS,
AS WELL AS OUR POOL TABLE AND DARTS ROOM!

SCAN TO SEE
THE SCHEDULE



ALSO AVAILABLE
FOR PRIVATE HIRE

The Pub Quiz

JOIN US AT THE PRINCE EVERY TUESDAY STARTING
AT 7PM FOR A BRILLIANT QUIZ NIGHT. UNLEASH YOUR
COMPETITIVE SPIRIT AS YOU VIE FOR BRAGGING RIGHTS
AND A COVETED £50 CASH PRIZE FOR THE WINNERS.

EVERY TUESDAY

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens