



# PRINCE OF WALES

*On days like these...*

**Homemade Lemonade 3.00**

*Original / apple & elderflower / Strawberry*

**Caprice Merlot 5.70 / 8.10 / 22.50**

**Whitley Neil Rhubarb & Ginger, Aromatic Tonic, Fresh Ginger & Lemon 6.50 / 10.10**

*Homemade bread, olive oil, balsamic vinegar, garlic & herb mixed olives (v) 4.00*

## **Small Plates**

Chorizo Scotch egg 4.50

Ham & cheese croquettes 5.00

Leek & potato soup, homemade bread (v) 6.00

Halloumi, squash & spinach parcel (v) 6.50

Free range chicken liver parfait, toast & red onion chutney 7.50

**Charcuterie board** – Parma ham, buffalo bresaola, Napoli Salami, olives & sourdough bread 15.00

**Mezze board** – Hummus, guacamole, tzatziki, halloumi, olives & pitta bread (v) 13.00

**Baked camembert** – Toasted baguette, pecan & apricot jam 9.50

## **Large Plates**

Quinoa salad, pomegranate seeds, roasted red pepper, coriander tofu & gremolata (ve) 6.50/12.50

Pan fried hake, crushed potatoes, battered prawns, steamed broccoli, chili & gremolata sauce 17.00

Beer battered Cod, triple cooked chips, mushy peas & tartare sauce 14.00

## **Sunday Roast**

*All roasts served with roast potatoes, Yorkshire pudding, kale, roasted parsnips, swede & carrots*

**28 day dry aged Devonshire roast top side of beef & horseradish 17.50**

**Free range Castlemead 1/2 thyme & garlic roasted chicken 16.50**

**Slow cooked Waveney Valley pork belly & apple sauce 15.00**

**Spinach, squash & red onion wellington (v) 13.00**

## **Sides**

Cauliflower cheese (v) 3.50 // Leaf salad (v) 3.00 // Yorkshires & gravy (v) 3.00

Sweet potato fries (v) 4.50 // French fries (v) 3.50 // Triple cooked chips (v) 3.95

## **Sweet**

Sticky toffee pudding, caramel sauce & vanilla ice cream 6.50

Apple, pear & blackberry crumble, vanilla ice cream 6.50

Prince of Wales homemade ice creams & sorbets (3 scoops) 4.50

*(Please ask for today's flavors)*

Selection of English cheese, orange & apricot chutney, biscuits 8.50

*Stilton, Somerset brie, smoked Lincolnshire poacher*

*A discretionary service charge of 12.5% will be added to your bill in the dining room. This goes directly to our team.*

*We are happy to provide you with allergens guidelines for all our menu items, but due to the nature of our busy kitchen, there is a small risk that traces of these may be found in any other dish. Where certain allergens are highlighted the allergen may relate to just one component of the dish, which may easily be substituted or removed. For more information please ask one of our team.*

