



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, saffron aioli 5.00

Cauliflower soup, homemade bread (v) 6.00

King prawns brochette, Thai dressing 7.00

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

Add buttermilk chicken breast 4.00

Pan-fried salmon fillet, confit fennel, grilled celery, cherry tomatoes, & crushed potatoes, lemon & soy dressing 17.00

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

Chicken supreme, green beans, wild mushroom jus & parmesan crisps 16.00

Buttermilk chicken burger, cheese, guacamole, cayenne mayo & French fries 13.95

Prince of Wales cheese burger, smoked bacon, Bloody Mary ketchup, mayo & triple cooked chips 13.50

Double up for 4.00 / Add blue cheese 1.00

Barbary duck breast, creamy celeriac, kale & red wine jus 16.00

12oz Ribeye steak, triple cooked chips, salad & peppercorn sauce 24.50

Sides

Triple cooked chips (v) 3.95 // Buttered kale (v) 3.50

Sweet potato fries (v) 4.50 // French fries (v) 3.50 // Leaf salad (v) 3.00

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 flavours)

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.

