



PRINCE OF WALES

On days like these we recommend:

Thistly Cross Elderflower cider 6.3
Pinot Grigio Blush rose, Italy 6.8/9.8/28
Slingsby Rhubarb gin, Fever tree aromatic tonic, fresh ginger & lemon 6.5

To Start

Chorizo Scotch egg 4.5
Homemade focaccia & olives 4
Gazpacho & homemade focaccia (v) 6
Crispy squid, Asian slaw & soy dressing 7.5
Sautéed mushrooms on toast, stilton & pan fried duck egg (v) 8.5
Free range chicken liver parfait on toast, pickled watermelon & radish, cucumber 7.5

To Share

Charcuterie board - Parma ham, buffalo bresaola, Napoli Salami, olives & sourdough bread 15
Mezze board - Hummus, guacamole, tzatziki, halloumi, olives & pitta bread 13

To Follow

Braised baby octopus & squid Nicoise salad 16.5
Smoked mozzarella, baked aubergine & roasted tomato gratin (v) 6.5/12.5
Whole seabass, green beans, buttered new potatoes, samphire & caper butter 17.5
Beer battered haddock, triple cooked chips, mushy peas & tartare sauce 14
Herb-crusteD lamb rump, Za'atar, bulgur wheat tabbouleh & labneh 18.5
Cajun chicken burger, cheese, guacamole, cayenne mayo & French fries 13.95
Prince of Wales cheese burger, smoked bacon, Bloody Mary ketchup, mayo & triple cooked chips 13.5 (add sweet potato fries 1)
350g 28-day dry aged Berkshire ribeye, triple cooked chips, roasted tomato, mixed leaf salad & peppercorn sauce 22

Sides

House salad (v) 3 // Triple cooked chips (v) 3.95
Sweet potato fries (v) 4.5 // French fries (v) 3.5

A discretionary service charge of 12.5% will be added to your bill in the dining room. This goes directly to our team. Our freshly made food is prepared in a busy kitchen so we cannot guarantee it is suitable for those with allergies.