



# PRINCE OF WALES

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*On nights like these, Chef recommends*

*Beef & oyster mushroom pie, creamy mash, savoy cabbage & jus 13.5*

*Gordons Pink Gin, Strawberries & Fevertree Light Tonic 6.5*

*Sierra Los Andes, Malbec, Mendoza, Argentina 6.3/8.8/26*

*Colomba Bianca Biodynamic 'Vitese', Zibbibo, Italy 6/8.6/25*

Marinated olives 3

Bread & olives (for two) 4

## To Start

Chorizo Scotch egg 4.5

Broccoli & stilton soup, homemade bread (v) 6

Sautéed wild mushrooms on toast, stilton & pan fried duck egg (v) 8.5

Curried lentil croquette, chickpea velouté & crispy kale (V) 6

Pan-fried mackerel, horseradish snow, cucumber puree, sauce vierge 8

Braised pork cheek, crispy ham hock bonbon, mustard & quince compote 7.5

Free range chicken liver parfait on toast, pickled watermelon & radish, cucumber 7.5

Charcuterie board - Napoli salami, buffalo bresaola, Parma ham, olives, pickled baby onion, parmesan, pesto & bread 8/15

## To Follow

Ricotta & spinach stuffed pepper, black quinoa & pomegranate salad, crispy tofu, wasabi pesto (V) 12.5

Puff pastry tart, caramelized aubergine, feta & red onion jam, walnut salad (V) 12

Pan-fried cod fillet, potato & pancetta terrine, confit tomato, creamed leek & fish velouté 17.95

Beer battered haddock, triple cooked chips, mushy peas & tartare sauce 14

Guinea fowl two ways, shallot puree, pak choi & passionfruit sauce 17.95

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 (sweet potato fries 1, battered onion rings 50p)

Braised ox cheek, bourguignon garnish, creamed truffle mash potato 18.5

350g 28-day dry aged ribeye, triple cooked chips, roasted tomato, mixed leaf salad & peppercorn sauce 24

## Sides

Buttered green beans (v) 3.5 // House salad (v) 3 // Battered onion rings 3.5

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 or private dining room

All dishes marked (v) are vegetarian. Some of our dishes are prepared with gluten free ingredients however they are not prepared in a gluten free environment. Allergen information is available on request from the team for all dishes. If you are in any doubt, please ask to speak with a manager.

