



PRINCE OF WALES

On nights like these, Chef recommends

Pork chop, mashed potato, grilled pineapple & red wine sauce 14

Smoked duck breast salad, bacon, croutons, cherry tomatoes & pommegrante relish 9/15

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

Puff pastry tart, caramelized aubergine, feta & red onion jam, walnut salad (V) 12.5

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)

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

While many of our dishes are made using gluten free ingredients they are not prepared in a gluten-free environment. Allergen information is available on request from the team, however our freshly prepared food is made in a busy kitchen that is not an allergen-free environment, as such we are unable to guarantee that dishes do not contain trace amounts of allergens. If you have a preferred cooking method or any particular dietary requirements please feel free to ask.

A discretionary service charge of 12.5% will be added to your bill in the dining room or private dining room

