



PRINCE OF WALES

On days like these we recommend

Homemade lemonade 3 (Classic, Elderflower, Passionfruit)

Tuffolo, Gavi DOCG, Piedmont, Italy 6.5/9.3/27

Sipsmith gin, cucumber, fresh lime & Fever Tree elderflower tonic 6

£6.50 LUNCH

Salmon & haddock fishcake & French fries, tartare

Mushroom cream linguine

Cumberland sausage, mash & onion gravy

To start

Chorizo Scotch egg 4.5

Broccoli & stilton soup, homemade bread (V) 6

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

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

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

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

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

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

To follow

Ricotta & spinach stuffed pepper, black quinoa & pomegranate salad, crispy tofu & wasabi pesto (V) 12

Puff pastry tart, caramelised 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

Cajun chicken burger, mature cheddar, guacamole, cayenne mayonnaise & fries 13.95

Prince of Wales burger, mature cheddar, smoked bacon, Bloody Mary ketchup, mayonnaise & triple cooked chips 13.5

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

Bavette steak, French fries, mixed leaf salad & peppercorn sauce 14

Sides

Buttered green beans 3.5 // House salad 3 // Battered onion rings 3.5

Triple cooked chips 3.95 // Sweet potato fries 4.5 // French fries 3.5

To finish

Prince of Wales's homemade ice creams/ sorbets (3 scoops) 4.5

Baileys, chocolate, vanilla / coconut, mango, pineapple

Sticky toffee pudding, caramel sauce & vanilla ice cream 6.5

Chocolate fondant, espresso sauce, panna cotta ice cream 7

Apple, blackberries & cinnamon crumble, homemade vanilla custard 6.5

Selection of cheeses, orange & apricot chutney & biscuits 8.5

Roquefort, Somerset brie, Smoked Lincolnshire poacher

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.

