



PRINCE OF WALES

ON DAYS LIKE THESE

Alto Molino, Malbec, Cafayate, Argentina 6.1/8.7/25.5

£10 LUNCH

Includes a 175ml glass of house wine, a pint of beer or a soft drink

Haddock goujons, French fries & tartare sauce

Cumberland sausages, creamy mash & onion gravy

Chickpea & tomato stew, couscous & grilled halloumi (v)

TO START

Chorizo Scotch egg 4

Red lentil, sweet potato & coconut soup, homemade bread (v) 6

Hot smoked mackerel fillet, orange jelly, pickled cucumber & radish, parmesan snow (gf) 8

Sautéed wild mushroom on toast, stilton, pan fried duck egg (v) 8.95

Braised pork belly, butter bean & red pepper stew 8

Cornish mussels, Thai green curry sauce & toasted bread 8.5

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

MAINS

Goat cheese, mustard & honey candy beetroot & red onion jam tart, crushed chestnut salad (v) 12

Marinated chicken wrap, herb mayo, fries 7.5

Chicken & mushroom pie, creamed mash, spinach & jus 13

Pan fried hake fillet, saffron sautéed Anya potatoes, Swiss chard & peppercorn sauce 17

Creamy spiced black dhal, basmati rice, crispy shallots & coriander (gf) (v) 14

Beer battered haddock, triple cooked chips, mushy peas & tartar sauce 13.5

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

Prince of Wales burger, cheese, smoked bacon, bloody mary ketchup & triple cooked chips 13.5

(with sweet potato fries 1)

Bavette steak, French fries, watercress & peppercorn sauce 14

SIDES

Wilted spinach (v) (gf) 3.5 // Tomato salad (v) (gf) 3.5

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

PUDDING

Sticky toffee pudding, caramel sauce & vanilla ice cream (gf) 6.5

Chocolate brownie & fennel ice cream 7

Rhubarb & apple crumble, vanilla ice cream 6

Prince of Wales's homemade ice creams, 3 scoops (gf) 4.5

Ice Creams: Jack Daniel's, chocolate, vanilla // Sorbets: coconut, mango, blood orange

Selection of English cheese, orange & apricot chutney & biscuits 8

Roquefort, Somerset brie, smoked Lincolnshire poacher

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

All dishes marked (v) are vegetarian, (gf) are gluten free but not prepared in a gluten free environment. Many of our dishes are available gluten free please ask if you would prefer.

Allergen information is available on request from the team.

If you have a preferred cooking method or any particular dietary requirements please feel free to ask. We will do our very best to oblige

