



# PRINCE OF WALES

## ON DAYS LIKE THESE

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

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

Homemade lemonade 3  
(Classic, Elderflower, Passionfruit)

## TO START

Chorizo Scotch egg 4

Black kale soup, mascarpone & homemade bread (v) 6

Warm goats cheese salad, beetroot puree, tapenade, baby carrot & walnut crumble (v) 7

Free range chicken liver parfait, pickled watermelon, radish, cucumber & toasted bread 7.5

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

Devon crab & salmon cake, crab & tarragon chutney 8.5

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

## MAINS

Roast pumpkin, sweet potato & red onion, buffalo mozzarella, chestnuts,  
pumpkin seeds & crispy curly kale (v) 12

Puff pastry tart, ricotta base, wilted spinach, oyster mushroom & rocket salad (v) 12.5

Pan fried monkfish tail wrapped in Parma ham, squid ink risotto & steamed bok choy 17.95

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

## HOMEMADE PUDDINGS

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

*Jack Daniel's, 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 English cheese, 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.

