



PRINCE OF WALES

ON DAYS LIKE THESE

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

£10 LUNCH

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

Haddock & smoked salmon fish cake, French fries & tartare sauce

Cumberland sausages, creamy mash & onion gravy

Linguine with creamy mushroom sauce (v)

TO START

Chorizo Scotch egg 4

Watercress & wild garlic soup with sautéed wild mushroom, homemade bread (v) 6

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

Baby squid, watermelon, avocado puree, black quinoa salad (GF) 8.5/14

English Asparagus, crispy duck egg, chorizo & saffron aioli 8.95

Hot smoked duck salad with Portobello mushrooms, cherry tomatoes, baby spinach & croutons 8.5

Charcuterie Board -

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

MAINS

Feta, purple sprouting broccoli, red onion jam & puff pastry tart, cashew nut salad (v) 12

Steak, guacamole & sour cream wrap, French fries 8.5

Cod fillet two ways with warm Prince of Wales Tartare sauce, peas, diced potatoes & baby gem 18

Wild mushroom risotto with baby leeks, Stilton and truffle oil 13.5

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, mayonnaise & 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

Lemon posset, wild berries compote & short bread 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

